MOST PROBABLE NUMBER OF Escherichia coli ON BEEF OF CATTLE AT KRIAN SIDOARJO ABATTOIR

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ABSTRACT

The problem of healthy food or food safety is influenced to the high amount of bacterial contamination of food. Escherichia coli has been used as an indicator of hygiene sanitary in food processing industries. This descriptive survey design study was aimed to know the level of (Most Probable Number) MPN of Escherichia coli in an abattoir. Thirty beef samples used in this study were taken in four times within 2 months from Krian Sidoarjo abattoir. The results showed that all beef samples (100%) were contaminated by Escherichia coli and 29 samples (96,7%) exceeding the limit of the level of MPN according to Standard National Indonesia (SNI) 7388-2009. The average contaminant levels was 250 MPN/g. The highest Escherichia coli MPN value was 920 MPN/g, and the lowest MPN Escherichia coli value was 2 MPN/g.

Key words: Beef, Escherichia coli, Most Probable Number