

THE INFLUENCE OF YOGURT WITH VARIANT COMPOSITION TO THE GROWTH OF *Staphylococcus aureus*

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ABSTRACT

Base on the use of yogurt as functional food. This is can promote health and prevent diseases. One of them is disease which cause by bacteria, like from the genus of *Staphylococcus*. In this research five cow's milk (A, B, C, D, E) were used then processed into yogurt by adding the same commercial starter culture *Cimory* which contained (according to the label on the brand *Cimory*) *Lactobacillus bulgaricus*, *Streptococcus thermophilus*, *Lactobacillus acidophilus*, and *Bifidobacterium* into the milk that has been pasteurized. Then this yogurt is tested to the growth of *Staphylococcus aureus* with Kirby – Baurer Method. In this research was performed four times replications on each yogurt sample. Experimental design used was Randomized Complete with a 5x4 design replicates consisting A, B, C, D, and E. The results of this research, all samples yogurt with variant composition can influence to the growth of bacterium *Staphylococcus aureus* but there was no significant differences among yogurt samples ($p>0.01$). The smallest average diameter was generated by B and C yogurt samples (both 0.75 cm) while the largest average diameter was obtained from E yogurt samples (0.85 cm).

Key words: Yogurt, Bacteria, Starter culture, *Staphylococcus aureus*