

Total Number of Bacteria in Fresh Milk at Every Stage of Post-Harvest on a Dairy Farm in Wonocolo Surabaya

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ABSTRACT

Milk is food that has a perfect and complete nutrition. It contains substances that are necessary for the body in a balanced comparison like protein, glucose, lipids, minerals, and vitamins. Milk not only has the complete nutrient content and high nutritional value as well as a good medium for bacterial growth. Milk after putting out of the channel can be contaminated by bacteria. The aim of this research was to know how many total bacterial on fresh milk in Wonocolo farms in Surabaya. There were 3 stages to be examined, namely 1st stage or the stage after milking, 2nd stage or stage after screening and 3th stage or stage when the milk is packaged ready for sale. Milk samples were obtained and then brought to the Veterinary Public Health Laboratory for testing. This research used the TPC with casting method. Which was then placed in 37^oC incubator for 24 hours. The result obtained were in 1st stage as much as $1,1 \times 10^6$ CFU/ml, 2nd stage as much as $1,6 \times 10^6$ CFU/ml, and 3th stage as much as $1,9 \times 10^6$ CFU/ml. It can be concluded that the highest is at stage when the milk is packaged ready for sale.

Key words : milk, bacteria, TPC.