

## ABSTRACT

The objective of this study was to identify the influence of the length of wet sago pith storage for one month on bacterial, mold, and leaven content.

This study used post-test only design. Samples were divided into 7 groups, 1 control and 6 treatment groups. Each was subjected to 5 replications, and total replications were 35. During storage, observed variables were total content of bacteria, mold, or leaven using the measurement of pH, temperature, and humidity, as well as analysis of ALT, mold or leaven, MPN of *Escherichia coli*, followed with isolation and identification.

Based on regression analysis from each variable, it can be concluded that the storage of wet sago pith that met the requirement of Indonesian National Standard (Standar Nasional Indonesia, SNI) was as follows: pH from day 0 to day 30, mold at day 30, leaven at day 4 and 5, bacterial content (ALT) at day 5. However, MPN from the first day of storage to day 30 did not meet the requirement. In isolation and identification, it was found that *Escherichia coli* was positive at day 0 to day 10. At day 15, 20, 25, and 30 bacteria were not found in several villages (negative), while mold and leaven rate in all villages were positive. It could therefore be concluded that the longer the wet sago pith being stored, the more the increase of bacterial, mold, and leaven content.

Regarding the pH, bacterial (ALT), mold, or leaven present in wet sago pith still met the SNI. This indicated that the longest time of storage for traditionally-processed wet sago pith is 5 days. Longer storage will affect its quality. However, regarding the most possible number (MPN), *Escherichia coli* in wet sago pith did not meet the SNI. For safety of the consumers, traditionally-processed wet sago pith should not be stored.

Keywords: wet sago pith, bacteria, mold, or leaven