

**Isolation and Identification of Salmonella on Meat in  
Slaughterhouse Banyuwangi Subdistrict**

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**ABSTRACT**

The aims of this study was to determine the presence of Salmonella contamination on meat of cattle slaughtered at Banyuwangi slaughterhouse in Banyuwangi Subdistricts. Isolation and identification of Salmonella was done to provide Safe, Healthy, intact and Halal meat for the people of Banyuwangi. In this study, 25 grams of thigh musculus from meat used as a sample and amount of samples was 32 samples. The results of the isolation and identification showed that 1 samples positive of Salmonella, while the percentage of negative samples of Salmonella was 31. The result of 1 positive samples indicate the presence of Salmonella can be caused by the contamination from environment.

**Keywords:** Meat, Salmonella, *Slaughterhouse*.