

**EARLY SPOILAGE MEAT TEST OF BROILER CHICKEN MEAT SOLD
AT WET MARKET IN SURABAYA**

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ABSTRACT

The quality of broiler chicken meat is very important to know before being consumed. Spoilage in meat is characterized by the strong bad odour and color change. The decreasing of meat quality is influenced by physical, chemical, and microbiological factors. Meat quality can be proofed according to several methods, namely organoleptic test includes color, smell, consistency, pH , cooking lost and early spoilage test includes Eber and Postma test. This study was aimed to determine the early spoilage in broiler chicken meat sold at wet market. In Surabaya, total of 57 samples of broiler chicken meat purchated from several wet markets. Early meat spoilage was detected by Eber and Postma test. Positive result of early meat spoilage were detected using meat dipping Postma test 94.7%, meat grinding Postma test 92.9%, while the Eber test 43,8%.

Keyword : Broiler chicken meat, early spoilage, Eber test, Postma test