

**CARCASS QUALITY EXAMINATION AND TETRACYCLINE  
ANTIBIOTIC RESIDUES TEST IN BROILER CHICKEN MEAT FROM  
BANYUWANGI TRADITIONAL MARKET**

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**ABSTRACT**

Chicken slaughter in Banyuwangi district is not done in poultry slaughterhouses, but it is done by individuals traditionally. A good quality carcass is needed to determine the safety of consumption for the peoples of Banyuwangi. The purpose of this research is to examined the quality of broiler carcasses that circulate in the Banyuwangi traditional market with carcass quality examination based on SNI number 3924-2009 and tetracycline antibiotic residues test based on SNI number 7424:2008. Sample was carried out in the morning from broiler chicken sellers. Ten broiler chicken sellers as representative of almost all broiler chicken sellers in the Banyuwangi market, with each seller was taken for one carcass in this research. Carcass quality examination used a standart carcasses weight 1,0-1,3 kg. Carcass quality examination was carried out with descriptive analysis with reference to the physical characteristics of SNI (Standar Nasional Indonesia). The bioassay method is used to test for tetracycline antibiotic residue. The result of the carcass quality examination showed that from the whole sample consisting of conformation, disjointed or broken bones and missing parts, discolorations, and cleanliness of broiler carcasses are good enough. The percentage quality of broiler carcasses are quality I is 60%, quality 2 is 30% and quality 3 is 10%. Negative results from the examination of antibiotic tetracycline residues in broiler meat showed that the carcasses is slaughtered after withdrawal time which shows that there is no feeds containing additional antibiotics so that carcass in the traditional Bayuwangi market is safe for consumption.

**Key words:** Broiler, Carcass Quality, Tetracycline Residues, Banyuwangi