ABSTRACT

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MICROBIOLOGICAL TESTING OF JUNK FOOD AT DIAN HARAPAN KARAWACI ELEMENTARY SCHOOL

(xiii + 83 pages: 7 tables, 11 figures, 15 appendixes)

Cases of food poisoning were found quite a lot around the world and the main cause is microbiological contamination. This study was aimed to obtain information on microbiological quality of junk food from Dian Harapan Karawaci elementary school. Microbiological testing was carried out on five samples which were chicken rice, meatballs, pizza, poffertjes, and chicken noodle using quantitative test of total microorganisms, Escherichia coli, Staphylococcus aureus, fungi and yeasts, and also qualitative test of Salmonella. Metal contamination of Cu, Zn, Pb, and Hg were tested by using Atomic Absorption Spectroscopy (AAS) method. Chicken noodle was the most contaminated food (total microorganisms as much as $3.2 \times 10^5$ cfu/g, E. coli as much as $4.9 \times 10^4$ cfu/g, S. aureus as much as $9.8 \times 10^3$ cfu/g, and molds and yeasts as much as $1.6 \times 10^2$ cfu/g). The qualitative test showed no presence of Salmonella in all samples. Cu and Zn were found in all samples, Pb was not found in chicken noodle, but Hg was found in chicken rice only, nevertheless the metal contamination was still within safe limits. All samples were safe for consumption.

Keywords: contamination, microbiological, junk food, elementary school

References: 67 (1992-2010)