

Microbiological Quality and Safety of Meatball Sold in Payakumbuh City, West Sumatra, Indonesia

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Abstract : The aim of this study was to evaluate the microbiological quality and safety of meatball obtained from five different manufacturers around Payakumbuh City, West Sumatra, Indonesia. Microbiological analysis of meatball sample resulted in aerobic plate count range from 7 log CFU/gr to 8.623 log CFU/gr, respectively. Total coliform ranges from 1.041 log Most Probable Number (MPN)/gr to 3.380 log MPN/gr, respectively. Chemical analysis of meatball sample consisted of borax and formalin content. The result of qualitative detection of borax and formalin content on all meatball samples were not detected. Thus, it remains essential to include the significance of effective hygiene practices as an important safety measure in consumer education programmes.

Keywords : borax, formalin, meatball, microbiological quality

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