Study of Contamination and Numbers of S. Aureus in KBP Sausages Produced by Bumdes Bahari Sejahtera

Emy Yuliantini[1, *], Kamsiah[1], Yunika Sary[2]

[1]Department of Nutrition, Poltekkes Kemenkes Bengkulu, Bengkulu, Indonesia

[2]Indonesian Food and Drug Authority, BPOM, Bengkulu, Indonesia

Email address:

emyardi2017@gmail.com (Emy Yuliantini)

[*]Corresponding author

Abstract

Fish sausage is a processed food product that is widely consumed because of its high nutritional value and delicious taste. However, potential microbial contamination such as Staphylococcus aureus (S. aureus) in fish sausages can pose a health risk. This study aims to identify the level of contamination and numbers of S. aureus in fish sausages produced by Bumdes Bahari Sejahtera. This research uses experimental research by conducting a Standardization Study on the storage of fish sausage products looking at the number of S. *Aureus contamination* in fish sausages. The parameters used are to see Pb, As, Cd, Hg and Sn contamination. Testing is carried out using the working principle of a spectrophotometer. To determine the number of S. aureus, colonies were counted using the Most Probable Number (MPN) method. The analysis results showed that all fish sausage samples were not contaminated by S. aureus. With a colony yield of <10 colonies/g. Even though no contamination was found above normal limits, there is still a need to improve quality control and implement stricter sanitation standards in the production process to reduce the risk of contamination and ensure food safety. Recommendations for further research include evaluating processing and handling practices to identify sources of contamination and develop effective prevention strategy.

Keywords

Contamination, KBP Sausage, S. *Aureus numbers*