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IDENTIFIKASI JAMUR *Aspergillus sp* PADA BUMBU GILING CABAI DAN KUNYIT YANG DIJUAL DI PASAR TUGU KOTA BANDAR LAMPUNG

xiv + 28 Halaman, 3 Tabel, 9 Gambar, 9 Lampiran

ABSTRAK

Bumbu giling di Indonesia banyak digunakan masyarakat sebagai rempah rempah. Kandungan bumbu giling berupa lemak, karbohidrat dan protein merupakan substrat baik untuk pertumbuhan jamur *Aspergillus sp,* beberapa jamur *Aspergillus sp* dapat menghasilkan mikotoksin, salah satunya aflatoksin yang dihasilkan oleh jamur *Aspergillus flavus* yang dapat menyebabkan kanker hati dan ginjal. Aflatoksin tidak rusak dalam suhu 246^{o}C–299^{o}C. Penelitian ini bertujuan untuk mengetahui gambaran jamur *Aspergillus sp* dan melihat persentase bumbu giling yang tercemar jamur *Aspergillus sp* pada bumbu giling cabai dan kunyit yang dijual di Pasar Tugu Kota Bandar Lampung. Penelitian bersifat deskriptif dan menggunakan metode makroskopis dan mikroskopis dengan pewarnaan LCB. Sampel dalam penelitian ini adalah 12 sampel bumbu giling yang dijual di Pasar Tugu Kota Bandar Lampung. Sampel ditanam pada media PDA lalu diinkubasi pada suhu 37^{0}C dan dilakukan pengamatan selama 7 hari. Hasil penelitian didapatkan sampel tidak tercemar jamur *Aspergillus sp* sebanyak 9 sampel *(75%)* dari 12 sampel dan sampel tercemar jamur *Aspergillus sp* sebanyak 3 sampel *(25%)* dari 12 sampel dengan spesies jamur *Aspergillus flavus* mencemari sampel bumbu giling kunyit sebanyak 1 sampel *(17%)* dari 6 sampel dan *Aspergillus niger* mencemari sampel bumbu giling kunyit sebanyak 1 sampel *(17%)* dari 6 sampel dan mencemari sampel bumbu giling cabai sebanyak 1 sampel *(17%)* dari 6 sampel.

Kata kunci **:** *Aspergillus sp*, Bumbu giling cabai dan kunyit
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Fungus Identification of Aspergillus sp in ground chili and turmeric for sale at the Tugu Market Bandar Lampung City

xiv + 28 pages, 3 tables, 9 pictures, 9 attachments

ABSTRAC

Ground spices in Indonesia are widely used by the community as spices. The content of ground spices in the form of fat, carbohydrates and protein is a substrate good for the growth of Aspergillus sp., some Aspergillus sp produce mycotoxins, one of which is aflatoxin produced by fungi Aspergillus flavus which can cause liver and kidney cancer. Aflatoxin not damaged at a temperature of 246oC–299oC. This study aims to determine the description of Aspergillus sp fungus and see the percentage of ground spices contaminated with mushrooms Aspergillus sp in chili and turmeric ground spices sold at Tugu Kota Market Bandar Lampung. The research is descriptive and uses the method macroscopic and microscopic with LCB staining. The sample in this study are 12 samples of ground spices sold at the Tugu Market, Bandar Lampung City. Aflatoxin not damaged at a temperature of 246oC–299oC. This study aims to determine the description of Aspergillus sp fungus and see the percentage of ground spices contaminated with mushrooms Aspergillus sp in chili and turmeric ground spices sold at Tugu Kota Market Bandar Lampung. The research is descriptive and uses the method macroscopic and microscopic with LCB staining. The sample in this study are 12 samples of ground spices sold at the Tugu Market, Bandar Lampung City. The samples were planted on PDA media and then incubated at 37°C and carried out observation for 7 days. The results showed that the sample was not contaminated with fungi Aspergillus sp as many as 9 samples (75%) of 12 samples and samples contaminated with fungi Aspergillus sp as many as 3 samples (25%) of 12 samples with fungal species Aspergillus flavus contaminates 1 sample of ground turmeric (17%) of 6 samples and Aspergillus niger contaminating the ground turmeric samples as much as 1 sample (17%) of 6 samples and contaminate the chili ground spice sample 1 sample (17%) from 6 samples.

Keywords : Aspergillus sp, ground chili and turmeric.

Reading list : 23 (1993-2021)