

POLITEKNIK KESEHATAN TANJUNGPUR
PRODI TEKNOLOGI LABORATORIUM MEDIS
PROGRAM SARJANA TERAPAN
Skripsi, Juni 2022

Evita Sari

Perbedaan Angka Kapang Khamir Pada Bumbu Rendang Giling Dan Instan Yang Dijual Di Kota Bandar Lampung

xv+ 34 halaman, 8 gambar, 5 tabel, dan 17 lampiran

ABSTRAK

Pertumbuhan kapang khamir pada bahan makanan dapat mengurangi kualitas makanan karena menghasilkan toksin berbahaya bagi tubuh manusia. Angka Kapang Khamir adalah jumlah koloni kapang khamir yang tumbuh. Peraturan Badan Pengawas Obat dan Makanan (BPOM) RI Nomor 13 tahun 2019 tentang persyaratan mutu, batasan angka kapang khamir bumbu rendang giling (10^3 koloni/g), dan bumbu rendang instan (10^4 koloni/g). Tujuan Penelitian untuk mengetahui perbedaan angka kapang khamir pada bumbu rendang giling dan instan yang dijual di Kota Bandar Lampung. Jenis penelitian Deskriptif kuantitatif desain penelitian komparatif, Populasi semua bumbu rendang giling dan instan yang dijual di pasar Way Halim, Way Kandis dan Pasar Rajabasa di Kota Bandar Lampung. Sampel 18 bumbu rendang giling dan 9 bumbu rendang instan. Metode pemeriksaan cawan tuang. Analisis data menggunakan uji sampel t-test. Hasil angka kapang khamir bumbu rendang giling 3×10 sampai $132,5 \times 10^3$ koloni/g, dimana 50% memenuhi syarat dan 50% tidak memenuhi syarat BPOM RI No.13 tahun 2019, angka kapang khamir bumbu rendang instan 0 sampai 21×10^2 koloni/g, 100% memenuhi syarat BPOM RI No.13 tahun 2019. Berdasarkan hasil uji T Independent didapatkan *p value* = 0,274 berarti tidak ada perbedaan signifikan antara angka kapang khamir bumbu rendang giling dan bumbu rendang instan.

Kata Kunci : Angka Kapang Khamir, Bumbu Rendang Giling, Bumbu Rendang Instan
Daftar Bacaan : 28 (1993-2020)

**TANJUNGPURING HEALTH POLYTECHNIC
MEDICAL LABORATORY TECHNOLOGY STUDY
APPLIED UNDERGRADUATE PROGRAM**

Thesis, June 2022

Evita Sari

Differences in Yeast Mold Numbers in Milled and Instant Rendang Seasoning Sold in Bandar Lampung City

xv+ 34 pages, 8 pictures, 5 tables and 17 attachments

ABSTRACT

The growth of yeast molds in foodstuffs can reduce the quality of food because it produces toxins that are harmful to the human body. Yeast Mold Number is the number of yeast mold colonies that grow. Regulation of the Indonesian Food and Drug Supervisory Agency (BPOM) Number 13 of 2019 concerning quality requirements, limits on the number of yeast molds in ground rendang seasoning (103 colonies/g), and instant rendang seasoning (104 colonies/g). The purpose of the study was to determine the difference in the number of yeast molds in ground and instant rendang spices sold in Bandar Lampung City. The type of research is quantitative descriptive, comparative research design, population of all ground and instant rendang spices sold in Way Halim, Way Kandis and Rajabasa markets in Bandar Lampung City. Samples of 18 ground rendang spices and 9 instant rendang spices. Pour cup examination method. Data analysis used sample t-test. The results of the milled rendang seasoning yeast mold number 3×10 to 132.5×10^3 colonies/g, of which 50% met the requirements and 50% did not meet the requirements of BPOM RI No. 13 of 2019, the instant rendang spice yeast mold number 0 to 21×10^2 colonies/g, 100% met the requirements of BPOM RI No. 13 of 2019. Based on the results of the Independent T test, it was found that p value = 0.274, meaning that there was no significant difference between the number of yeast molds with ground rendang and instant rendang seasoning.

Keywords : Yeast Mold Number, Milled Rendang Seasoning, Seasoning
Instant Rendang

Reading List : 28 (1993-2020)