ABSTRACT

The Quality and Total Microbe of Chicken Carcass at One of Traditional and Modern Market at Kabupaten Bogor

Utami, T., T. Suryati and Z. Wulandari

Place of chicken slaughter were divided into chicken slaughter house and chicken slaughter in display kiosk. Chicken slaughter at slaughter house and display kiosk can be produce the different quality and total microbes. Good quality and low total microbe carcass depend on good handling during slaughtering, transportation, and condition in display kiosk. The objective of this study was to study the quality of chicken carcass at one of traditional market and modern at Kabupaten Bogor. The method of this study began from interview some butcher to get information about chicken carcass and take chicken carcass were analyzed at the laboratorium. Results of quality carcass showed that carcass from chicken slaughter in display kiosk got 33.3% for quality I whereas carcass from chicken slaughter house in traditional market and modern got 10% and 0%. Total microbe carcass showed that carcass from chicken slaughter in display kiosk got lower from the others result that is $6.6 \times 10^4$ for breast and $9.5 \times 10^4$ for thigh. Chicken carcass in display kiosk got the best quality and low total microbe, but this place is not recommended cause will be distribute foodborne disease and contaminated environment around traditional market. This study indicated that chicken carcass from slaughter house need good handling such as good slaughtering practices, cold chain system application, good handling practices, and good retailing practices.

Keywords: quality carcass, total microbe, chicken slaughter house, chicken slaughter in display kiosk.