ABSTRACT

Indonesian Ministry Of Health Health Polytechnic of the Ministry of Health Surabaya Department of Environmental Health Sanitation Study Program Diploma III Program

NURITA MAYANGSARI, NIM : P27833219089 STUDY OF PHYSICAL, CHEMICAL AND MICROBIOLOGICAL ASPECTS OF TRADITIONAL MARKET SNACKS SOLD BY TRADERS IN KEREP MARKET, BAGOR DISTRICT, NGANJUK REGENCY

Traditional snacks sold by traders at Kerep Market, Bagor District, Nganjuk Regency, which usually pay less attention to sanitation and food safety. Consumption of food can be harmful to health, because food can be a source of transmission or cause of health problems. The source of transmission can occur at the presentation and the location of the sale. This study aims to determine the quality of traditional snacks sold by traders at Kerep Market, Bagor District, Nganjuk Regency from the physical, chemical and microbiological aspects.

This research is a descriptive research. The total population is 2 traders of traditional snacks and samples of lapis, cenil, and jongkong. The sampling method used *purposive sampling* method for street food vendors at Kerep Market. Data analysis is described in tabular form by analyzing the results of the physical field (organoleptic) by comparing the results of the chemistry laboratory (borax, formalin and rhodamine B) and microbiology (germ count).

The results of the research from the physical aspect (organoleptic test) that the first traders of lapis, cenil and jongkong snacks met the requirements. For merchants both lapis and cenil are eligible, for jongkong are not eligible. The results of the chemical aspect research (Borak, Formalin, Rhodamin B) at the first and second lapis, cenil and jongkong traders met the requirements because they did not contain Borax, Formalin and Rhodamin B. cenil qualified and jongkong did not qualify. For traders, both layers meet the requirements, then cenil and jongkong do not meet the requirements because they exceed the maximum limit of 10,000 colonies/gr.

Reading List : 20 journals and books (2021)

Keywords : traditional market snacks, physical aspects (organoleptic), chemical (borax, formalin, rhodamine B), microbiology (germ count)