

PENGARUH KONSENTRASI EKSTRAK DAUN NANGKA (*Artocarpus heterophyllus*) TERHADAP PENURUNAN BAKTERI DAN DAYA HAMBAT BAKTERI PADA PERENDAMAN DAGING AYAM

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ABSTRAK

Daun nangka (*Artocarpus heterophyllus*) merupakan salah satu tanaman antibakteri karena mengandung senyawa Flavonoid, Tanin dan Saponin. Tujuan penelitian ini untuk mengetahui pengaruh perendaman ekstrak daun nangka terhadap penurunan jumlah bakteri dan daya hambat bakteri pada daging ayam segar. Penelitian dilakukan secara eksperimental menggunakan Rancangan Acak Lengkap (RAL) dengan konsentrasi ekstrak (3,125% , 12,5% dan 50%). Variabel yang diukur meliputi uji MIC dan MBC menggunakan bakteri *Listeria monocytogenes* ATCC 7644, Jumlah bakteri, daya hambat bakteri serta uji organoleptik. Data total bakteri dan daya hambat bakteri di analisis secara kuantitatif menggunakan ANOVA serta uji lanjut Tukey dan uji Polinomial orthogonal untuk melihat respon terhadap perlakuan yang diberikan dengan taraf 5%. Penelitian ini menyimpulkan bahwa perbedaan konsentrasi ekstrak daun nangka dapat menurunkan jumlah bakteri dan daya hambat bakteri terbaik di tunjukkan pada daging ayam yang direndam pada konsentrasi 50% ekstrak daun nangka.

Kata kunci : Antibakteri, Bakteri, Daging ayam, Daun nangka,

THE EFFECT OF THE CONCENTRATION OF JACKFRUIT LEAF EXTRACT (*Artocarpus heterophyllus*) ON THE REDUCTION OF BACTERIA AND THE INHIBITION OF BACTERIA IN SOAKING CHICKEN MEAT.

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ABSTRACT

Jackfruit leaf (*Artocarpus heterophyllus*) is one of antibacterial plants because it contains Flavonoid compound, Tannin, and Saponin. The purpose of this study to determine the effect of extract soaking of jackfruit leaf (*Artocarpus heterophyllus*) towards the decreasing of the amount of bacteria and the inhibition of bacteria on fresh chicken meat. The research was experimental research by using a complete random design (RAL) with concentration extract (3,125%, 12,5% and 50%). The variables measured included MIC and MBC testing with *Listeria monocytogenes* ATCC 7644, decreased number of bacteria, bacterial inhibition and organoleptic testing. The amount of bacteria and the inhibition of bacteria were analyzed quantitatively using ANOVA as well as the Tukey futher test and the Orthogonal polynomial test at the 5% level. This study concluded this differences in the concentration of jackfruit leaf extract could reduce the number of bacteria and the best bacterial inhibition was shown in chicken meat soaked at a concentration of 50% with jackfruit leaf extract.

Keywords: Antibacteria, Bacteria, Chicken meat, Jackfruit leaf.