

## ABSTRAK

Isika Fatisa Radha

**“Gambaran Higiene Sanitasi Kualitas Susu Sapi Segar Di UD Berkah Abadi Susu Sapi Desa Getasanyar Kecamatan Sidorejo Kabupaten Magetan.”**

133 Halaman + 20 Tabel + 3 Gambar + 19 Lampiran

Kesehatan komunitas merupakan prioritas utama dalam pembangunan, yang mencakup berbagai aspek, termasuk keamanan pangan. Susu segar, sebagai salah satu sumber pangan bergizi tinggi, memerlukan perhatian khusus terhadap higiene dan sanitasi untuk memastikan kualitasnya. Penelitian ini bertujuan untuk menggambarkan higiene dan sanitasi terhadap kualitas susu sapi segar di UD Berkah Abadi, Desa Getasanyar, Kecamatan Sidorejo, Kabupaten Magetan.

Penelitian ini menggunakan metode deskriptif dengan teknik purposive sampling. Populasi penelitian mencakup peternakan sapi perah di Desa Getasanyar. Data dikumpulkan melalui observasi dan wawancara, kemudian dianalisis dalam bentuk tabel serta dijelaskan secara deskriptif.

Penelitian ini memperlihatkan bahwa sanitasi kandang sapi (73%) baik. Perilaku (50%) baik. Sanitasi peralatan (80%) baik. Kondisi sapi (90%) baik. Proses pemerahan (58%) buruk. Kualitas fisik pada Warna mendapatkan hasil putih, Aroma mendapatkan hasil khas susu, Rasa mendapatkan hasil manis dan Kekentalan mendapatkan hasil kental tidak berlendir. Kualitas Kimia pH memenuhi syarat. Kualitas mikrobiologis angka lempeng total memenuhi syarat. Higiene sanitasi dan kajian kualitas susu sapi segar mencakup parameter fisik, kimia, dan mikrobiologi memenuhi syarat. Dapat menambahkan pemeriksaan kebersihan pada sanitasi peralatan secara mikrobiologi.

Kata Kunci : Higiene sanitasi kualitas susu, Susu sapi segar

## ABSTRACT

Isika Fatisa Radha

***“Overview of Hygiene and Sanitation of Fresh Cow's Milk Quality at UD Berkah Abadi Cow's Milk, Getasanyar Village, Sidorejo District, Magetan Regency.”***

*133 Pages + 20 Tables + 3 Figures + 19 Attachments*

*Community health is a top priority in development, covering various aspects, including food safety. Fresh milk, as a highly nutritious food source, requires special attention to hygiene and sanitation to ensure its quality. This study aims to describe hygiene and sanitation practices affecting the quality of fresh cow's milk at UD Berkah Abadi, Getasanyar Village, Sidorejo District, Magetan Regency.*

*This study used a descriptive method with purposive sampling technique. The research population included dairy farms in Getasanyar Village. Data were collected through observation and interviews, then analyzed in tabular form and described descriptively.*

*This study showed that cow barn sanitation (73%) was good. Behavior (50%) was good. Equipment sanitation (80%) was good. Cow condition (90%) was good. The milking process (58%) was poor. Physical quality in terms of color was white, aroma was characteristic of milk, taste was sweet, and viscosity was thick without mucus. Chemical quality in terms of pH was acceptable. Microbiological quality: total plate count meets requirements. Hygiene sanitation and fresh cow's milk quality assessment covering physical, chemical, and microbiological parameters meet requirements. Microbiological cleanliness checks on equipment sanitation can be added.*

*Keywords: Hygiene sanitation quality of milk, Fresh cow's milk.*