ABSTRACT

Indonesian Ministry of Health
Health Polytechnic of the Ministry of Health Surabaya
Study Program-DIII Department of Environmental Health
Final Project, July 2021

Aprillia Galuh Prabandari

ASSESSMENT OF THE RELATIONSHIP OF SHARE SANITATION, EQUIPMENT SANITATION AND MILKING BEHAVIOR WITH THE QUALITY OF FRESH MILK AT THE "X" Dairy Farm, JABUNG VILLAGE, PANEKAN DISTRICT, MAGETAN REGENCY IN 2021

IX + 66 Pages + 13 Tables + 21 Attachments

Milk is a source of animal protein that the body needs for growth and development in maintaining health. Fresh cow's milk is widely consumed by the community so that the quality must be maintained so that people can consume it safely. This study aims to determine the quality of fresh cow's milk from the aspect of hygiene and sanitation in the Dairy Farm of Jabung Village, Panekan District, Magetan Regency.

This research is a descriptive research, using a case study research design. The collection of data on sanitation of cages and sanitation of equipment was carried out by means of observation. Milking behavior is done by interviewing the owner and workers. The presence of bacteria was tested by the Total Plate Count method. Physical quality was assessed by 7 panelists and chemical quality (pH) was measured using a pH meter.

The results showed that the sanitation of the cage (40%) was in the bad category and (60%) was good, the sanitation of the equipment (60%) was in the good category and (40%) was bad. Milking behavior based on the knowledge of 3 respondents (75%) is good and 1 respondent (25%) is bad. Milking behavior based on the attitude of 3 respondents (75%) is good and 1 respondent (25%) is bad. Milking behavior based on the actions of 2 respondents (50%) is good and 2 respondents (50%) is bad. The microbiological quality of fresh cow's milk for the Total Plate Count parameter in the morning met the requirements, 2 samples did not meet the requirements and 1 sample met the requirements in the afternoon. The physical qualities which include yellowish white color, characteristic smell of milk, slightly salty and slightly sweet taste, thick and not slimy according to SNI 3141.1:2011 meet the requirements. Chemical quality with a pH of 6.5 includes qualified.

The conclusion that can be drawn is that the sanitation of the cage and the behavior of the milker does not meet the requirements, while the sanitation of the equipment meets the requirements. The quality of milk physically, chemically and microbiologically meets the requirements.

Key words : Sanitation of Cages, Sanitation of Equipment, Milking Behavior, Milk Quality