ANALYSIS OF HYGIENE AND SANITATION ASPECTS OF FRESH COW MILK QUALITY IN GETASANYAR VILLAGE, SIDOREJO DISTRICT, MAGETAN REGENCY

Wanda Kharismatulfaiza¹, Djoko Windu P. Irawan, SKM, MMKes², Karno, SKM.M.Si³

Indonesian Ministry of Health
Health Polytechnic of the Ministry of Health Surabaya
Sanitation Study Program Campus III Diploma Program
Magetan Department of Environmental Health
Email: wanda.kharisma23@gmail.com

ABSTRACT

Milk is a source of animal protein which is needed for body growth. Fresh milk (raw milk) liquid from the udder of healthy cows is obtained using the milking method. This study aims to determine the hygiene of cage sanitation and equipment sanitation, milking behavior, quality of fresh cow's milk in Getasanyar Village, Sidorejo District, Magetan Regency.

This research is a descriptive research. The sampling technique with the research design used is purposive sampling. Data was collected by means of observation and interviews.

The results showed that the sanitation of cattle pens for farms 1 and 2 (40%) was good (60%) bad, farm 3 (75%) was good (25%) was bad. Sanitation of farm equipment 1 and 2 (60%) good (40%) bad, farm 3 (75%) good (25%) bad. The behavior of the milkers of farms 1 and 2 has bad behavior, farm 3 has good behavior. The physical quality of milk did not change. Chemical quality pH and temperature of fresh cow's milk 1, 2 and 3 did not meet the requirements. The microbiological quality of the germ numbers of fresh cow's milk on farms 1, 2 and 3 met the requirements and Escherichia coli in fresh cow's milk on farms 1, 2 did not meet the requirements, farm 3 met the requirements. Hygiene sanitation with milking behavior on milk quality does not meet the requirements.

Keywords : Fresh cow's milk, hygiene and sanitation aspects of milk quality