IDENTIFICATION OF COLIFORM CONTAMINATION IN HOMEMADE SOY MILK IN BANJAREJO VILLAGE, PAGELARAN DISTRICT

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ABSTRACT

Background: *Soy milk is a plant-based drink that is rich in nutrients. However, it is susceptible to microbiological contamination, especially by Coliform bacteria are an indicator of the cleanliness of the production process. Banjarejo Village is one of the centers of home-made soy milk production, most of which is still processed traditionally. Therefore, research was conducted on soy milk products in Banjarejo Village because they have the potential risk of contamination due to limited implementation of hygiene standards.* ***Objective:*** *This study aims to identify Coliform bacteria contamination in home-made soy Milk products produced in Banjarejo Village, Pagelaran District.* ***Method:*** *The Most Probable Number (MPN) is used to detect the presence and number of Coliform bacteria. The testing process consists of two stages: the predictive test using Lactose Broth (LB) media and the confirmatory test using Brilliant Green Lactose Bile Broth (BGLBB) media. Samples were obtained from two soy milk production houses, and each was tested in three replications.* ***Results:*** *The test results showed that all samples did not show any gas formation in the Durham tube, either at dilutions of 10^{-1}, 10^{-2}, or 10^{-3}, which indicated negative results for the presence of Coliform bacteria. The MPN value obtained from all samples was <3 MPN/ml, which is still within the maximum limit of microbial contamination set in SNI 01-3830-1995.* ***Conclusion:*** *The results of the study concluded that soy milk produced at home in Banjarejo Village, Pagelaran District, meets the SNI 01-3830-1995 standard for soy milk, especially regarding the Coliform bacteria contamination parameter.*

Keywords: *Coliform, soy milk, MPN method*