

**ANTIMICROBIAL TEST OF SEVERAL NATURAL PRESERVATIVES
FOR HIGH PROTEIN FOODS**

UNDERGRADUATE THESIS

BY



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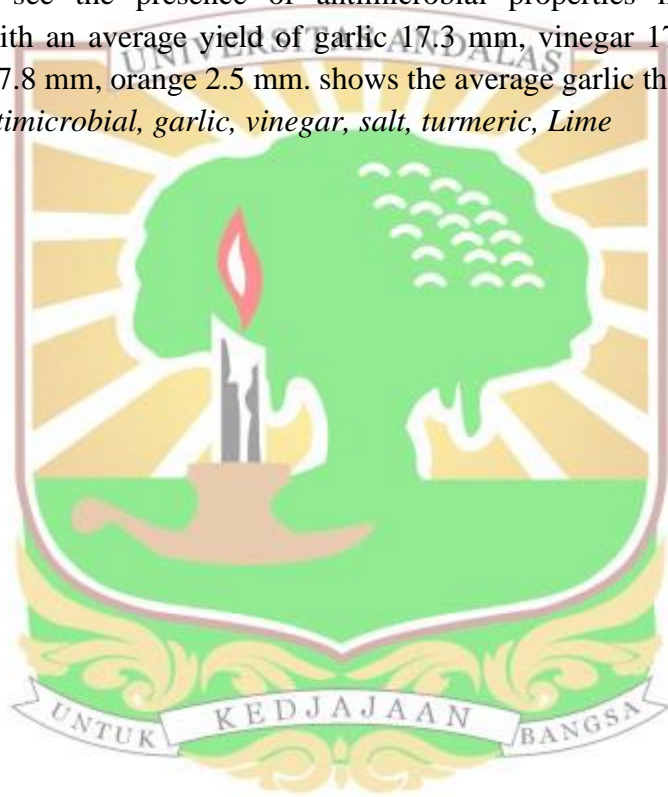
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ABSTRACT

Research on antimicrobial natural preservatives in high protein foods has been carried out at the Microbiology Research Laboratory, Department of Biology, Andalas University. Preservatives are food additives that can prevent or inhibit the process of fermentation, acidification, decomposition of food caused by microorganisms, namely garlic, vinegar, oranges, salt, turmeric. This research was conducted to see the presence of antimicrobial properties in high protein ingredients, with an average yield of garlic 17.3 mm, vinegar 17 mm, salt 14.5 mm, turmeric 7.8 mm, orange 2.5 mm. shows the average garlic that plays a role.

Keywords: *antimicrobial, garlic, vinegar, salt, turmeric, Lime*



ABSTRAK

Penelitian tentang antimikroba bahan pengawet alami pada bahan pangan berprotein tinggi telah dilakukan di Laboratorium Riset Mikrobiologi, Jurusan Biologi, Universitas Andalas. Bahan pengawet adalah bahan tambahan pangan yang dapat mencegah atau menghambat proses fermentasi, pengasaman, penguraian terhadap makanan yang disebabkan oleh mikroorganisme, yaitu bawang putih, cuka, jeruk, garam, kunyit. Penelitian ini dilakukan untuk melihat ada nya keberaaan antimikroba pada bahan berprotein tinggi, dengan hasil rata-rata bawang putih 17,3 mm, cuka 17 mm, garam 14,5 mm, kunyit 7,8 mm, jeruk 2,5 mm. menunjukan bawang putih rata-rata yang sangat berperan.

Kata Kunci : *antimikroba, bawang putih, cuka, garam, kunyit, jeruk*

