

# DAYA ANTIMIKROBA BERBAGAI KONSENTRASI YOGURT TERHADAP BAKTERI *Salmonella typhi* SECARA IN VITRO

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Yogurt is fermentation milk beverage which establish two kind of mutual bacteria namely *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. By consumption food product than consist of bacteria such as Yogurt (it is called probiotic), may decrease growing of pathogen bacteria. It is caused formed lactate acid in absorb line. *Salmonella typhi* constitute bacteria which make diarrhea along with typhoid fever which be begun higher fever more than a week and the body condition such as suffer flu. The fever is difficult to decreasing although drink a medicine and it is together with headache. The typhoid fever is infection which be caused by *Salmonella typhi* bacteria.

The goal of this study is to know antimicrobe power with some yogurt concentration to *Salmonella typhi* bacteria as in vitro and to know effective yogurt concentration to constraint *Salmonella typhi* bacteria as in vitro.

This study is true experiment research. This study was carried out in 7 November until 22 December 2007 in Biology Laboratory of University of Muhammadiyah Malang. The study population is *Salmonella typhi* bacteria which be gained from Microbiology Laboratory of University of Brawijaya Malang and it is cultured in Biology Laboratory of University of Muhammadiyah Malang. The samples using is pure fertile of *Salmonella typhi* which be incubated during 24 hours in 37°C temperature by 1,5x10<sup>8</sup> density. The samples taking use random sample technique. This study use 7 treatment (40%,50%,60%,70%,80%,90%) by four times repeating.

The study result by variance analysis is known that there give significant influence with some yogurt concentration to *Salmonella typhi* bacteria. The Duncan test in 90% concentration have mean of zone diameter of antimicrobe higher about 51,437mm if it is compared from other concentration. The effective yogurt concentration to constraint *Salmonella typhi* bacteria in 90% concentration. This study prove that yogurt may decrease growing of *Salmonella typhi* bacteria which cause diarrhea disease.