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Abstract:

This study to make meat extract had been done by conventional and pressure cooks. To compare quantity and quality of meat extract which were cooked by conventional and by press cooks, the meat was crushed and divided into 2 groups. The meat in first group was cooked by conventional and the second was cooked by press cooker, and then the meat of both groups were evaporated until the paste was formed. The paste were measured and made as media for inoculating Bacillus subtilis, Staphylococcus aureus, Escheriachia coli and Pseudomonas aeruginosa. The number and diameter of bacteria’s colonies which grew on the surface of both media were determined and compared. The result showed that the meat extract that was made by press cooker more voluminous than extract were made by conventionally cooked. But the quality of extract as shown by the growth of bacteria on the 2 types of media were not significantly different.

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