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CHEMICAL AND MICROBIOLOGICAL ANALYSES
OF AN INDONESIAN DRIED BEEF
—dendeng sapi—

Priyo BINTORO*, Jun-Ichiro MORITA**,
Katsuhiko MIKAWA* and Tsutomu YASUI*
Received July 22, 1987

Introduction

The preservation of meat by the sun drying has been practised for
many thousands of years. Lowering the moisture content (dehydration) to
prevent foods from spoilage is a well-known method in tropical areas. Such
dried meat products are known as biltong in South Africa, charqui in South
America, pemmican in North America, tassajo in Uruguay, and dendeng in
Indonesia.1-3 Since these dried meat products are stored under unrefri­
gerated conditions for long time, they are suitable and distributable nutritious
foods in tropical countries. Unrefrigerated meat products recently gained
interest in some parts of European countries because they save energy and
thus costs during distribution and storage. This reflects that unrefrigerated
meat products, especially traditional products, are very versatile.

Dendeng is a popular traditional Indonesian meat product that has been
made for centuries, originating in Java and Bali islands. It may be prepared
from beef, chicken, pork, or goat meat, but dried beef, dendeng sapi, is the
most commonly found in the markets of Indonesia. The preparation of the
dendeng sapi has not been standardized. It involves slicing the meat to
about 2 mm in thickness and soaking for 1 to 6 h in a soaking solution
containing palm sugar, cooking salt, and additives such as coriander, caraway
seeds, and nitrites. The proportion of ingredients used is variable. The
treated meat slices are then dried under sunlight and packaged for sale.
However, some hygienic problems are found since these products are being
still prepared partly by the traditional home-made type method. The detailed

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chemical and microbiological study seems to be needed to improve the quality and to increase availability of the Indonesian-style dried meat product. Some chemical analyses and bacterial counts were, therefore, carried out in this study.

**Materials and Methods**

**Materials:** *Dendengs (sapi)* were bought from different retailers at Semarang, Yogyakarta, and Jakarta in Indonesia. The plate count agar and the desoxycholate agar were products of Eiken Chemical Co. Ltd. The Vogel-Johnson agar was a product of Daigo Eiyo-Kagaku Co. Ltd.

**Measurement of Nitrite and Nitrate Content:** Samples were cut to about 1 mm³ and homogenized by a blender at 10,000 rpm for 45 sec to extract nitrite and nitrate residues. Concentration of nitrites and nitrates was measured colorimetrically with the Griess reagent by the AOAC method⁴ with slight modifications as suggested by Harada⁵ and Harada et al.⁶

**Water Activity (a_w):** The water activity of each sample was measured by the method of Troller et al.⁷ with a Rotronic Hygroscope, model DT.

**Bacterial counts:** Samples were aseptically cut to about 1 mm³. The sample (2 g) was mixed with 50 ml of sterile dilution buffer containing 0.625 mM KH₂PO₄ (pH 7.2) and 2 mM MgCl₂ in a sterile plastic bag. To homogenize samples, the bag containing the mixture was sonicated for 5 min by a Branson Ultrasonic Cleaner, paddled with fingers for 10 min and sonicated again for 3 min at 4°C. Five ml of the homogenized sample was heated in a sterile test tube at 80°C for 10 min to obtain a sample for which the thermoduric bacteria or spore count still remained. The serial dilution was also prepared from homogenized unheated sample.

The following groups of microorganisms were enumerated.

**Standard plate counts:** The unheated serial dilution was pour-plated on plate count agar and incubated for 2 to 3 days at 35°C.

**Thermoduric or Spore counts:** The same procedure as above was used with the heated sample.

**Staphylococcus aureus:** An aliquot (1.25 ml) of the serial dilution was transferred to the Vogel-Johnson medium, then spread over the surface of agar with the inoculum, and incubated at 35°C for up to 48 h. Black colonies surrounded by yellow rings were counted as *S. aureus*.

**Coliform counts:** Fifteen ml of melted desoxycholate agar was poured into homogenized sample solutions (1 ml) and overlaid with the same agar after solidifying. The plates were incubated at 35°C for 18-24 h. Typical red colonies were enumerated as coliform bacteria.
Results and Discussion

Chemical composition analyses of *dendeng sapi*: The results of the general composition of *dendeng sapi* which were purchased in Indonesia are presented in Table 1. High carbohydrate contents (about 50%) reflects high concentration of sugar in the soaking solution. The moisture content of *dendeng sapi* was about 20%. The $a_w$ values of Chinese intermediate moisture meat products were in the range from 0.54 to 0.68. An average value of $a_w$ of *dendeng sapi* was 0.59 (Table 2). An $a_w$ value below 0.69 is essential for the microbiological stability of Chinese dried meat products and this $a_w$ value is brought about under conditions such as about 4-5% salt, 20-35% sugar and 15-20% water in the product. “Intermediate moisture foods” are defined as foods having $a_w$ from 0.90 to 0.60, thus *dendeng sapi* can be classified as an intermediate moisture meat.

Nitrite and nitrate content of *dendeng sapi*: Nitrites are commonly employed as curing agents for meat and fish products. Sodium or potassium nitrites are used to improve the color and flavor of products. It is also known that nitrites can inhibit the growth of *Clostridium botulinum* in certain cured meat products. However, nitrites have received negative publicity over the last several years, because they can form nitrosamines which are known as potent carcinogens and because they have toxic properties. The legally permissible addition concentration of nitrites and nitrates in meat products are 200 and 500 ppm, respectively, in Indonesia. Since there is no legal regulation as to the residual concentration of $NO_2^-$ or $NO_3^-$, it seems to be difficult for the Indonesian government to control the regulation of nitrite and nitrate levels in meat products. Nitrite content

<table>
<thead>
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<th>Table 1. General analysis of Indonesian <em>dendeng sapi</em></th>
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<tr>
<td><strong>Composition</strong></td>
</tr>
<tr>
<td>Moisture</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat</td>
</tr>
<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td>Ash</td>
</tr>
<tr>
<td>Nitrites</td>
</tr>
<tr>
<td>Nitrates</td>
</tr>
</tbody>
</table>

1) Calculated as NaNO₂  2) Calculated as NaNO₃
of one *dendeng sapi* was much higher than that of others. Moreover, the samples contained high residual nitrates between 1,000–2,500 ppm (Table 1) that is over the permissible concentration in Indonesia. FACCINI et al.\(^{21}\) reported that doses of 150 ppm of NaNO\(_3\) or 250 ppm of KNO\(_3\) must be considered hazardous in meats. To improve the quality of *dendeng*, it is necessary for the manufacture to reduce the amount of nitrites and nitrates.

**Bacterial Counts of Dendeng sapi:** Estimated bacterial counts in *dendengs* can be seen in Table 2. These data indicate that *dendeng sapi* have varying total bacteria. Low bacterial population was found from two samples (samples A and B). Furthermore, the thermoduric bacteria and *S. aureus* from these two samples were also lower than those of the others. Samples C and D had the highest total bacteria and *S. aureus* but low amounts of thermoduric bacteria, whereas samples E and F had lower total bacteria than C and D but the highest amount of thermoduric bacteria. Table 2 also indicates that thermoduric bacteria and *S. aureus* were found in all samples but slight coliform bacteria was found in only two samples.

In *biltong*, a dried salted beef product in South Africa, microorganisms proliferate freely and the bacterial count was from 9.8×10\(^4\) to 3.8×10\(^7\)/g.\(^{22}\) Another investigator\(^{23}\) reported that Chinese intermediate moisture meat products which have an excellent microbiological stability were populated in the range from 1×10\(^2\) to 5×10\(^5\)/g. Total aerobic bacteria in the dried meat products (from 13 different original samples) was in varying amounts from 2×10\(^3\) to 7×10\(^7\)/g.\(^{24}\) This indicates that total bacterial count in the *dendeng sapi* (Table 2) is lower than those in *biltong*, higher than those in Chinese intermediate moisture meat, and lower than those in other reports.

SINELL and HEUTSCHET\(^{19}\) reported that *S. aureus* was not detected in thirteen dried meat products of a different origin. However, this bacteria was found in all 6 *dendeng sapi* samples (Table 2). Although the production

<table>
<thead>
<tr>
<th>Sample</th>
<th>Total bacteria</th>
<th>Thermoduric</th>
<th><em>S. aureus</em></th>
<th>Coliform</th>
<th>a(_w)</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>0.4</td>
<td>0.05</td>
<td>&lt;0.1</td>
<td>0</td>
<td>0.652</td>
</tr>
<tr>
<td>B</td>
<td>2</td>
<td>1</td>
<td>&lt;0.1</td>
<td>0</td>
<td>0.604</td>
</tr>
<tr>
<td>C</td>
<td>464</td>
<td>2</td>
<td>8</td>
<td>0.2</td>
<td>0.634</td>
</tr>
<tr>
<td>D</td>
<td>1,750</td>
<td>5</td>
<td>9</td>
<td>0</td>
<td>0.539</td>
</tr>
<tr>
<td>E</td>
<td>209</td>
<td>101</td>
<td>0.02</td>
<td>0</td>
<td>0.559</td>
</tr>
<tr>
<td>F</td>
<td>275</td>
<td>106</td>
<td>0.6</td>
<td>3</td>
<td>0.537</td>
</tr>
</tbody>
</table>
of enterotoxin from *S. aureus* was not tested in this study, certain specialized strains of *Staphylococcus* produced enterotoxin which caused food poisoning outbreak. From hygienic point of view, it is necessary to suppress *S. aureus* in the processing of *dendengs* to prevent food poisoning.

**Summary**

Chemical analyses and bacterial counts of commercial *dendeng sapi* samples from Indonesia were carried out. The samples contained different levels of nitrite (5–90 ppm) and nitrate (1,000–2,500 ppm). *Dendeng sapi* had $a_w$ values between 0.54–0.65. Total bacteria of samples varied from $0.4 \times 10^3$ to $1750 \times 10^3/g$. Thermotolerant bacteria and *S. aureus* were found in all samples. A small amount of coliform bacteria was detected in two of six samples.

**Acknowledgment**

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**Literature Cited**