ABSTRAK

PEMBUATAN TELUR ASIN DENGAN VARIASI AROMA ALAMI BERBASIS BAHAN HERBAL LOKAL.

Oleh

Dedi Kurnia

Penelitian ini bertujuan untuk membuat telur asin dengan variasi aroma alami berbasis bahan herbal lokal serta mengetahui pengaruh penambahan sereh, daun jeruk nipis, dan pandan terhadap karakteristik organoleptik telur asin. Penelitian dilaksanakan di Laboratorium Daya Alat dan Mesin Pertanian (LDAMP) Universitas Lampung pada bulan September–Desember 2025. Metode penelitian menggunakan tiga jenis bahan herbal, yaitu sereh, daun jeruk nipis, dan pandan, dengan tiga metode pengolahan (utuh, cacah, dan tumbuk) serta tiga tingkat konsentrasi (5%, 10%, dan 15%). Telur asin dibuat melalui metode perendaman dalam larutan garam selama tiga hari dan dilanjutkan dengan proses perebusan selama sepuluh menit. Evaluasi kualitas produk dilakukan melalui uji organoleptik yang meliputi parameter aroma, warna, tekstur, rasa, dan tingkat kesukaan panelis. Data dianalisis secara deskriptif dan statistik menggunakan perangkat lunak SPSS. Hasil penelitian menunjukkan bahwa penambahan bahan herbal lokal berpengaruh terhadap karakteristik sensoris telur asin. Perlakuan sereh tumbuk 15% secara konsisten berada pada kelompok tertinggi dan memperoleh nilai terbaik pada beberapa parameter, terutama aroma, tekstur, dan rasa. Penambahan sereh tumbuk mampu memberikan aroma yang lebih kuat, mengurangi bau amis telur, serta meningkatkan tingkat penerimaan panelis

terhadap produk telur asin. Berdasarkan hasil penelitian, perlakuan sereh tumbuk 15% dapat dikategorikan sebagai perlakuan terbaik dalam pembuatan telur asin beraroma herbal.

Kata kunci : Telur asin, bahan herbal lokal, sereh, daun jeruk nipis, pandan, uji organoleptik.

ABSTRACT

PEMBUATAN TELUR ASIN DENGAN VARIASI AROMA ALAMI BERBASIS BAHAN HERBAL LOKAL.

By

Dedi Kurnia

This study aimed to produce salted eggs with natural aroma variations based on local herbal ingredients and to determine the effects of lemongrass, lime leaves, and pandan leaves on the organoleptic characteristics of salted eggs. The research was conducted at the Agricultural Machinery and Equipment Laboratory, University of Lampung, from September to December 2025. The treatments consisted of three herbal ingredients (lemongrass, lime leaves, and pandan leaves), three processing methods (whole, chopped, and crushed), and three concentration levels (5%, 10%, and 15%). Salted eggs were produced through a brining process for three days followed by boiling for ten minutes. Product quality was evaluated through organoleptic tests covering aroma, color, texture, taste, and overall preference. Data were analyzed descriptively and statistically using SPSS software. The results indicated that the addition of local herbal ingredients influenced the sensory characteristics of salted eggs. The 15% crushed lemongrass treatment consistently ranked among the highest-performing treatments and achieved the best scores in several parameters, particularly aroma, texture, and taste. The addition of crushed lemongrass enhanced the aroma, reduced the fishy odor of eggs, and

increased panelist acceptance of the product. Therefore, the 15% crushed lemongrass treatment was identified as the best treatment for producing herbal-flavored salted eggs.

Keywords : Salted eggs, local herbal ingredients, lemongrass, lime leaves, pandan leaves, organoleptic evaluation.