ABSTRAK

PENGARUH *BLEND* BAWANG PUTIH (*Allium sativum* L.) SEBAGAI BAHAN MARINASI TERHADAP pH, DAYA IKAT AIR, DAN SUSUT MASAK DAGING AYAM RAS PETELUR AFKIR

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Penelitian ini bertujuan untuk mengetahui pengaruh *blend* bawang putih sebagai bahan marinasi terhadap pH, daya ikat air, dan susut masak daging ayam ras petelur afkir. Penelitian dilakukan pada bulan November 2025 di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Metode penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 5 ulangan. Perlakuan marinasi yang digunakan terdiri atas: P0 (tanpa marinasi atau kontrol) P1 (larutan *blend* bawang putih 10%) P2 (larutan *blend* bawang putih 20%) dan P3 (larutan *blend* bawang putih 30%). Sampel yang digunakan merupakan 20 potong daging dada ayam ras petelur afkir dengan berat rata-rata 60,13 ± 0,58 g. Daging dimarinasi selama 20 menit, kemudian disimpan selama 8 jam pada suhu ruang. Data yang didapat dianalisis menggunakan *Analysis of Variance* (Anova) pada taraf nyata 5% dan 1%. Apabila terdapat perbedaan nyata, maka diuji Beda Nyata Terkecil (BNT). Hasil penelitian mengindikasikan bahwa pemberian *blend* bawang putih sebagai bahan marinasi tidak berpengaruh nyata ($P > 0,05$) terhadap nilai pH daging. Namun, perlakuan marinasi berpengaruh sangat nyata ($P < 0,01$) pada daya ikat air dan susut masak daging. Perlakuan dengan konsentrasi *blend* bawang putih 20% (P2) memberikan hasil terbaik terhadap daya ikat air, sedangkan konsentrasi 30% (P3) memberikan hasil terbaik pada susut masak daging ayam ras petelur afkir.

Kata kunci: Ayam ras petelur afkir, daya ikat air, susut masak, pH daging.

ABSTRACT

THE EFFECT OF GARLIC (*Allium sativum* L.) BLEND AS A MARINATING AGENT ON THE pH, WATER HOLDING CAPACITY, AND COOKING LOSS OF SPENT LAYING HEN MEAT

By

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This study aimed to determine the effect of garlic blend as a marination material on the pH, water holding capacity, and cooking loss of spent layer hen meat. The research was conducted in November 2025 at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The research method used a Completely Randomized Design (CRD) with 4 treatments and 5 replications. The marination treatments used consisted of: P0 (without marination or control) P1 (10% garlic blend solution) P2 (20% garlic blend solution) and P3 (30% garlic blend solution). The samples used were 20 pieces of spent laying hen breast meat with an average weight of 60,13 ± 0,58 g. The meat was marinated for 20 minutes, then stored for 8 hours at room temperature. The data obtained were analyzed using Analysis of Variance (Anova) at the 5% and 1% significance levels. If there were significant differences, the Least Significant Difference (LSD) test was performed. The research results indicated that the administration of garlic blend as a marination material had no significant effect ($P > 0,05$) on the meat pH value. However, the marination treatment had a highly significant effect ($P < 0,01$) on the water holding capacity and cooking loss of the meat. Treatment with a 20% garlic blend concentration (P2) gave the best results for water holding capacity, while the 30% concentration (P3) gave the best results for the cooking loss of spent layer hen meat.

Keywords: Spent layer hen, water holding capacity, cooking loss, meat pH.