

ABSTRAK

DAYA SUKA ORGANOLEPTIK *YOLK* PADA TELUR ASIN AYAM RAS DENGAN SUBSTITUSI KCl DAN PENAMBAHAN JAHE MERAH(*Zingiber officinale* var. *Rubrum*)

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Penelitian ini bertujuan untuk mengetahui pengaruh substitusi NaCl dengan KCl dan penambahan jahe merah (*Zingiber officinale* var. *Rubrum*) terhadap daya suka organoleptik warna, aroma, rasa, dan tekstur *yolk* telur asin ayam ras. Penelitian dilaksanakan pada 25 November sampai 9 Desember 2025 di Kampung Baru, Kecamatan Kedaton, Bandar Lampung, sedangkan pengujian organoleptik dilakukan di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan tiga perlakuan dan 25 panelis sebagai ulangan sehingga digunakan 75 butir telur ayam ras. Perlakuan yang diberikan yaitu P0 (100% NaCl), P1 (80% NaCl + 20% KCl + jahe merah 8%), dan P2 (80% NaCl + 20% KCl + jahe merah 16%). Peubah yang diamati meliputi daya suka warna, aroma, rasa, dan tekstur *yolk* telur asin ayam ras. Data dianalisis menggunakan uji Kruskal–Wallis dan dilanjutkan dengan uji Dunn apabila berpengaruh nyata.

Hasil penelitian menunjukkan bahwa substitusi NaCl dengan KCl dan penambahan jahe merah tidak berpengaruh nyata ($P>0,05$) terhadap daya suka warna, aroma, dan tekstur *yolk* telur asin ayam ras. Namun, berpengaruh nyata ($P<0,05$) terhadap daya suka rasa *yolk* telur asin ayam ras. Perlakuan P2 (80% NaCl + 20% KCl + jahe merah 16%) menghasilkan tingkat kesukaan rasa tertinggi dibandingkan dengan perlakuan P0 dan P1. Dengan demikian, substitusi KCl dan penambahan jahe merah dapat digunakan untuk meningkatkan daya suka rasa *yolk* telur asin ayam ras tanpa menurunkan penerimaan panelis terhadap warna, aroma, dan tekstur.

Kata kunci: daya suka organoleptik, jahe merah, KCl, telur asin, *yolk*.

ABSTRACT

ORGANOLEPTIC PREFERENCE OF YOLK IN SALTED CHICKEN EGGS WITH KCl SUBSTITUTION AND RED GINGER (*Zingiber officinale* var. *Rubrum*) ADDITION

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This study aimed to determine the effect of NaCl substitution with KCl and the addition of red ginger (*Zingiber officinale* var. *Rubrum*) on the organoleptic preference of color, aroma, taste, and texture of salted chicken egg yolk. The study was conducted from November 25 to December 9, 2025, in Kampung Baru, Kedaton District, Bandar Lampung, while the organoleptic test was carried out at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, Universitas Lampung. The study used a Completely Randomized Design (CRD) consisting of three treatments with 25 panelists as replications, resulting in a total of 75 chicken eggs used. The treatments were P0 (100% NaCl), P1 (80% NaCl + 20% KCl + 8% red ginger), and P2 (80% NaCl + 20% KCl + 16% red ginger). The observed variables included preference levels for color, aroma, taste, and texture of salted chicken egg yolk. Data were analyzed using the Kruskal–Wallis test and followed by Dunn’s test when significant differences were found.

The results showed that the substitution of NaCl with KCl and the addition of red ginger had no significant effect ($P > 0.05$) on the preference levels of color, aroma, and texture of salted chicken egg yolk. But, had a significant effect ($P < 0.05$) on taste preference. Treatment P2 (80% NaCl + 20% KCl + 16% red ginger) produced the highest taste preference compared to treatments P0 and P1. Therefore, KCl substitution and red ginger addition can be applied to improve the taste preference of salted chicken egg yolk without reducing panelists’ acceptance of color, aroma, and texture.

Keywords: organoleptic preference, red ginger, KCl, salted egg, yolk.