

ABSTRAK

PENGARUH DURASI MARINASI MENGGUNAKAN LARUTAN MADU TERHADAP pH, DAYA IKAT AIR, DAN TOTAL MIKROBA DAGING ITIK PETELUR AFKIR

Oleh

Yoga Ardiyansyah

Penelitian ini bertujuan untuk mengetahui pengaruh durasi marinasi larutan madu terhadap pH, daya ikat air, dan total mikroba daging itik petelur afkir. Penelitian ini dilaksanakan pada Desember 2025. Pengukuran peubah pH dan daya ikat air dilaksanakan di Laboratorium Produksi Ternak, Jurusan Peternakan, Universitas Lampung. Pengukuran peubah total mikroba dilaksanakan di Laboratorium Teknologi Hasil Pertanian, Politeknik Negeri Lampung. Penelitian ini dilakukan menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 4 ulangan. Perlakuan terdiri atas tanpa marinasi madu (P0), durasi marinasi larutan madu selama 5 menit (P1), durasi marinasi larutan madu selama 10 menit (P2), durasi marinasi larutan madu selama 15 menit (P3), dan durasi marinasi larutan madu selama 20 menit (P4). Peubah yang diamati yaitu pH, daya ikat air, dan total mikroba daging itik petelur afkir. Data yang diperoleh dianalisis menggunakan Analysis of Variance (ANOVA) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa durasi marinasi larutan madu berpengaruh nyata ($P < 0,05$) terhadap nilai pH dan total mikroba daging itik petelur afkir, namun tidak berpengaruh nyata ($P > 0,05$) terhadap daya ikat air daging itik petelur afkir. Durasi marinasi larutan madu selama 20 menit (P4) menunjukkan hasil terbaik terhadap total mikroba daging itik petelur afkir.

Kata Kunci : Durasi marinasi, larutan madu, pH, daya ikat air, total mikroba, daging itik petelur afkir.

ABSTRACT

THE EFFECT OF MARINATING DURATION USING HONEY SOLUTION ON pH, WATER HOLDING CAPACITY, AND TOTAL MICROBES IN MEAT FROM SPENT LAYING DUCK

By

Yoga Ardiyansyah

This study aims to determine the effect of honey solution marinating duration on the pH, water-holding capacity, and total microbes of spent laying hens. This study was conducted in December 2025. pH measurements and water-holding capacity were carried out at the Animal Production Laboratory, Department of Animal Science, University of Lampung. Total microbial count measurements were conducted at the Agricultural Product Technology Laboratory, Lampung State Polytechnic. This study used a completely randomized design (CRD) with 5 treatments and 4 replications. The treatments consisted of no honey marinade (P0), honey solution marinade duration of 5 minutes (P1), honey solution marinade duration of 10 minutes (P2), honey solution marinade duration of 15 minutes (P3), and honey solution marinade duration of 20 minutes (P4). The variables observed were pH, water-holding capacity, and total microbes in spent laying duck meat. The data obtained were analyzed using Analysis of Variance (ANOVA) at a significance level of 5%. The results showed that the duration of honey solution marinating had a significant effect ($P < 0.05$) on the pH and total microbes in culled laying duck meat, but had no significant effect ($P > 0.05$) on the water-holding capacity of culled laying duck meat. A honey solution marinating duration of 20 minutes (P4) showed the best results for total microorganisms in culled laying duck meat.

Key Word : Marinating duration, honey solution, pH, water holding capacity, total microbes, culled laying duck meat.