

ABSTRAK

PENGARUH LAMA PENYIMPANAN TERHADAP DAYA SUKA SENSORI DAGING BROILER YANG DIBERI EKSTRAK BAWANG PUTIH SEBAGAI PENGAWET

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Bawang putih (*Allium sativum Linn*) termasuk salah satu rempah-rempah yang telah terbukti dapat menghambat pertumbuhan mikroorganisme. Komponen bawang putih yang telah terbukti dapat menghambat mikroba adalah *allicin* atau *asam dialil tiosulfinat*. Tujuan penelitian mengetahui pengaruh lama simpan terhadap daya suka sensori warna, aroma, rasa potongan daging dada *broiler* yang diberi ekstrak bawang putih; mengetahui pengaruh lama simpan yang terbaik terhadap daya suka sensori warna, aroma, dan rasa potongan daging dada *broiler* yang diberi ekstrak bawang putih. Penelitian ini dilaksanakan di Laboratorium Produksi dan Reproduksi Ternak Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Sampel daging diperoleh dari RPA Hi. Nasir, Jl. Kulit, Langkapura, Kemiling, Kota Bandar Lampung. Metode penelitian menggunakan Rancangan Acak Lengkap (RAL), 4 perlakuan dan 20 ulangan. Perlakuan lama simpan terdiri atas 0, 3, 6, 9 jam daging *broiler* yang diberi ekstrak bawang putih. Data hasil pengamatan dianalisis ragam (*Analysis of Variance*) pada taraf nyata 5% . Hasil penelitian menunjukkan bahwa pemberian ekstrak bawang putih 10 % pada penyimpanan daging *broiler* 0, 3, 6, 9 jam berpengaruh tidak nyata ($P>0,05$) terhadap daya suka sensori (warna, aroma, dan rasa).

Kata Kunci : daging *broiler*, bawang putih, lama simpan, daya suka, sensori.

ABSTRACT

THE EFFECT OF LENGTH TIME STORAGE TO THE PREFERENCE TEST SENSORY OF BROILER MEAT THAT WAS GIVEN GARLIC EXTRACT AS A PRESERVATIVE

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Garlic (*Alliumsativum Linn*) is one of the herbs that have been shown to inhibit the growth of microorganisms. Component of garlic that has been shown to inhibit microbe is *allicin* or *diallyl acid tiosulfinat*. This study aims to determine the effect of storage length on preference test sensory color, aroma, flavor chunks of breast meat of *broilers* fed extracts of garlic, Determine the effect of storage length to the preference test sensory color, aroma, and flavor chunks of breast meat of *broilers* fed extracts of garlic. This research was conducted at the Laboratory of Animal Production and Reproduction Department of Animal Husbandry, Faculty of Agriculture, University of Lampung and meat samples obtained from RPA Hi. Nasir, Jl. Skin, Langkapura, Kemiling, Bandar Lampung City. Treatment using a completely randomized design (CRD) with 4 treatments and 20 replications. The treatments were storage length 0, 3, 6, 9 hoursmeat broiler fed extracts of garlic. The data were analyzed ANOVA (Analysis of Variance) at the 5% significance level. These results indicate that giving garlic extract 10% inmeat storage broiler 0, 3, 6, 9 hours no real effect ($P > 0.05$) to the preference test sensory (color, aroma, and flavor).

Keywords: meat *broiler*, garlic, storage length, preference test, sensory.