

ABSTRAK

PENGARUH LAMA PERENDAMAN DENGAN MENGGUNAKAN LARUTAN DAUN SALAM (*Syzygium polyanthum*) SEBAGAI PENGAWET TERHADAP KOMPOSISI KIMIA DAN AWAL KEBUSUKAN DAGING *BROILER*

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Penelitian ini bertujuan untuk mengetahui pengaruh lamanya waktu perendaman dengan menggunakan larutan daun salam (*Syzygium polyanthum*) sebagai pengawet terhadap komposisi kimia dan awal kebusukan daging *broiler*. Penelitian dilaksanakan pada Agustus - September 2017 di Politeknik Negeri Lampung dan Balai Veteriner Provinsi Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 5 ulangan. Perlakuan yang diberikan pada penelitian ini yaitu P0: daging *broiler* tanpa direndam dengan menggunakan larutan daun salam, P1: daging *broiler* direndam menggunakan larutan daun salam selama 20 menit, P2: daging *broiler* direndam menggunakan larutan daun salam selama 40 menit, P3: daging *broiler* direndam menggunakan larutan daun salam selama 60 menit. Data hasil pengamatan untuk kadar air dan kadar protein dianalisis dengan sidik ragam pada taraf nyata 5%, hasil berbeda nyata di uji lanjut menggunakan Beda Nyata Terkecil (BNT). Data yang diperoleh dari Uji Awal Kebusukan (Uji Postma) dianalisis secara deskriptif. Hasil penelitian menunjukkan bahwa lama perendaman daging *broiler* dalam larutan daun salam (*Syzygium polyanthum*) tidak berpengaruh nyata ($P > 0,05$) terhadap kadar air daging *broiler* namun berpengaruh nyata ($P < 0,05$) terhadap kadar protein daging *broiler*. Hasil uji postma menunjukkan lama perendaman dengan menggunakan larutan daun salam tidak berpengaruh terhadap awal kebusukan daging *broiler*.

Kata kunci: daun salam, kadar air, kadar protein, awal kebusukan daging *broiler*.

ABSTRACT

THE EFFECTS OF LONG IMMERSION WITH SALAM LEAF SOLUTION (*Syzygium polyanthum*) AS THE PRESERVE ON THE CHEMICAL COMPOSITION AND EARLY DECAY OF BROILER MEATS

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*The aims of research to determine the effect of the immersion time using salam leaf (*Syzygium polyanthum*) solution as a preservative to chemical composition and early decay of broiler meat. This research was conducted on August - September 2017 at Lampung State Polytechnic and Veterinary Public Health laboratory, Lampung Regional Veterinary Hall. This research used a Completely Randomized Design (RAL) with 4 treatments and 5 replications. Treatment given in this research is P0: broiler meat without immersion using salam leaf solution, P1: broiler meat immersion with leaf solution for 20 minutes, P2: broiler meat immersion with salam leaf solution for 40 minutes, P3: broiler meat immersion using a salam leaf solution for 60 minutes. Observational data for water content and protein content were analyzed with variance at 5% real level, then the result were significantly different in the advanced test using Least Significant Different (LSD). Data obtained from the Test of Early Decay (Postma Test) were analyzed descriptively. The results showed that the time of immersion by using the salam leaf (*Syzygium polyanthum*) did not significantly affect the water content ($P > 0,05$) on but significantly affect ($P < 0,05$) to protein content of broiler meat. The result of postma test showed that the immersion time by using salam leaf solution has no effect on early decay of broiler meat.*

Keywords: salam leaf, water content, protein content, early decay of broiler meat.