

ABSTRAK

PENGARUH KONSENTRASI AIR KELAPA HASIL FERMENTASI TERHADAP KUALITAS FISIK DAGING BROILER

WELDI ADI PRAMANA

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan larutan air kelapa hasil fermentasi terhadap kualitas fisik daging broiler. Penelitian ini dilaksanakan pada 30 Maret 2018 bertempat di Laboratorium Produksi dan Reproduksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Materi penelitian menggunakan 20 potong daging dada broiler. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan dan empat ulangan yaitu tanpa larutan air kelapa hasil fermentasi (P0), memberikan larutan air kelapa hasil fermentasi 25% (P1), memberikan larutan air kelapa hasil fermentasi 50% (P2), memberikan larutan air kelapa hasil fermentasi 75% (P3), dan memberikan larutan air kelapa hasil fermentasi 100% (P4). Peubah yang diamati adalah nilai pH, daya ikat air (DIA), dan susut masak. Data yang diperoleh kemudian dianalisis ragam dengan taraf nyata 5%, hasil yang berpengaruh nyata diuji lanjut menggunakan uji Beda Nyata Terkecil (BNT). Hasil analisis ragam menunjukkan bahwa penggunaan larutan air kelapa hasil fermentasi tidak memberikan pengaruh yang nyata ($P > 0,05$) terhadap DIA dan susut masak pada daging broiler. Namun penggunaan larutan air kelapa hasil fermentasi pada konsentrasi 100% memberikan pengaruh yang nyata ($P < 0,05$) terhadap nilai pH daging broiler, yaitu pada nilai pH 5,599.

Kata kunci: Air kelapa hasil fermentasi, nilai pH, daya ikat air, susut masak, pengawetan, dan daging broiler

ABSTRACT

THE EFFECT OF COCONUT WATER FERMENTATION TO PHYSICAL QUALITY OF BROILER MEAT

WELDI ADI PRAMANA

This research intended to determine the effect of using coconut water fermentation to physical quality of broiler meats. This research was conducted on March, 30th 2018 at Production and Reproduction of Livestock Laboratory, Department of Animal Husbandry, Faculty of Agriculture University of Lampung. The materials of this research is used 20 pieces chest of broiler meat. This research is used Completely Randomized Design (RAL) with 5 treatments and 4 replications that is without coconut water fermentation (P0), give coconut water fermentation 25% (P1), give coconut water fermentation 50% (P2), give coconut water fermentation 75% (P3), and give coconut water fermentation 100% (P4). The observed variables is value of pH, water holding capacity (WHC), and cooking loss. The data obtained were analyzed by variance level 5%, the results of which have significant effect on continued test using Least Significance Different (BNT). The results of the variance analysis show that use coconut water fermentation did not significant effect ($P > 0,05$) to WHC and cooking loss of broiler meat, but use coconut water fermentation at concentration 100% have significant effect ($P < 0,05$) on vale of pH of broiler meat, that is value of pH 5,599.

Key words: Coconut water fermentation, pH value, water holding capacity, cooking loss, preservation, and broiler meat.