

## **ABSTRAK**

### **KUALITAS FISIK DAGING BROILER YANG DIRENDAM DALAM PRODUK FERMENTASI AIR KELAPA DENGAN LAMA PERENDAMAN YANG BERBEDA**

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Penelitian ini bertujuan untuk mengetahui pengaruh lama perendaman daging broiler pada produk fermentasi air kelapa yang masih dapat mempertahankan nilai pH, daya ikat air, dan susut masak. Penelitian ini dilaksanakan pada Maret 2019 di Laboratorium Produksi dan Reproduksi Ternak, Jurusan Peternakan Fakultas Pertanian, Universitas Lampung. Sampel yang digunakan yaitu daging broiler bagian dada. Perlakuan menggunakan rancangan acak lengkap (RAL) dengan empat perlakuan dan lima ulangan. Perlakuan berupa P0 (tanpa perendaman), P1 (perendaman 20 menit), P2 (perendaman 40 menit), dan P3 (perendaman 60) menit dengan konsentrasi produk fermentasi air kelapa 50 %. Data yang diperoleh dianalisis dengan *Analisis of Variant* (ANOVA) pada taraf nyata 5% dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa lama perendaman daging broiler dalam produk fermentasi air kelapa selama 40--60 menit dapat menurunkan nilai pH tanpa mempengaruhi daya ikat air dan susut masak.

Kata kunci : Air kelapa fermentasi, Daging broiler, Lama perendaman, Sifat fisik

## **ABSTRACT**

### **THE PHYSICAL QUALITY OF BROILER MEAT SOAKED IN COCONUT WATER FERMENTATION PRODUCT WITH DIFFERENT IMMERSION TIMES**

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The purpose of the research to determined the effect of soaking time of broiler meat on fermented coconut water products that can still maintain the pH value, water holding capacity, and cooking losses. This research was conducted on March 2019 at the Laboratory of Animal Production and Reproduction, Department of Animal Science, Faculty of Agriculture, University of Lampung. The sample used is the chest part of broiler meat. The treatment used a completely randomized design (CRD) with four treatments and five replications. Treatment given is P0 (without immersion), P1 (soaking time on 20 minutes), P2 (soaking time on 40 minutes), and P3 (soaking time on 60 minutes) with a concentration of 50% coconut water fermentation products. The data obtained were analyzed by Analysis of Variant (ANOVA) at the 5% level and continued with the Smallest Significant Difference (LSD) test. The result showed that the immersion time of broiler meat in coconurt water fermentation products for 40--60 minutes can reduce the pH value without affecting the water holding capacity and cooking losses.

Key words : Coconut water fermentation, Broiler meat, Soaking time, Physical quality