

ABSTRAK

PENGARUH LAMA SIMPAN DALAM SUHU REFRIGERASI TERHADAP KUALITAS FISIK DAGING BROILER YANG DI MARINASI DENGAN AIR KELAPA TERFERMENTASI

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Penelitian ini bertujuan untuk mengetahui pengaruh lama simpan dalam suhu refrigerasi terhadap kualitas fisik daging broiler yang di marinasi dengan air kelapa terfermentasi. Penelitian ini dilaksanakan pada 9 Februari--18 Februari 2019 bertempat di Laboratorium Produksi dan Reproduksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Materi penelitian menggunakan 18 potong daging dada broiler. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 3 perlakuan dan 6 ulangan yaitu lama penyimpanan daging broiler selama 3 hari (P1), lama penyimpanan daging broiler selama 6 hari (P2), dan lama penyimpanan daging broiler selama 9 hari (P3). Peubah yang diamati adalah nilai pH, daya ikat air (DIA), dan susut masak. Data yang peroleh kemudian di analisis ragam dengan taraf nyata 5%, hasil yang berpengaruh nyata diuji lanjut menggunakan uji Duncan. Hasil analisis ragam menunjukkan bahwa penggunaan larutan air kelapa terfermentasi tidak memberikan pengaruh yang nyata ($P>0,05$) terhadap pH, DIA dan susut masak pada daging broiler.

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

ABSTRACT

THE EFFECT OF STORAGE TIME IN A TEMPERATURE REFRIGERATOR ON PHYSICAL QUALITY OF BROILER MEAT IN MARINADE WITH FERMENTED COCONUT WATER

By

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This research intended to determine the effect of storage time in a temperature refrigerator on physical quality of broiler meat in marinade with fermented coconut water. This research was conducted on February 9th--February 18th 2019 at Production and Reproduction of Livestock Laboratory, Department of Animal Husbandry, Faculty of Agriculture University of Lampung. The materials of this research are used 18 pieces chest of broiler meat. This research are used Completely Randomized Design (RAL) with 3 treatments and 6 replications that are storage time of broiler meat for 3 days (P1), storage time of broiler meat for 6 days (P2), and storage time of broiler meat for 9 days (P3). The observed variables are 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 Duncan. The results of the variance analysis showed that used coconut water fermentation did not significant effect ($P>0,05$) to pH, WHC, and cooking loss of broiler meat.

Keywords: Coconut water fermentation, pH value, water holding capacity, cooking loss, marinade, and broiler meat.