

ABSTRAK

PENGARUH LAMA PERENDAMAN DALAM *BLEND KUNYIT PUTIH* (*Curcuma zedoaria*) TERHADAP DAYA SUKA DAGING *BROILER* MATANG

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Penelitian ini bertujuan untuk mengetahui pengaruh lama perendaman yang berbeda dengan larutan kunyit putih terhadap daya suka sensori warna, aroma, rasa daging *broiler* matang dan mengetahui lama perendaman terbaik terhadap daya suka sensori warna, aroma, dan rasa daging *broiler* matang. Penelitian ini dilaksanakan di Laboratorium Produksi dan Reproduksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian menggunakan rancangan acak lengkap (RAL) dengan empat perlakuan dan dua puluh orang panelis sebagai ulangan. Perlakuan berupa lama perendaman 0, 15, 30, dan 45 menit dengan konsentrasi *blend* kunyit putih 5%. Data yang diperoleh dianalisis menggunakan analisis ragam dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT). Hasil penelitian ini menunjukkan bahwa lama perendaman sampai 45 menit pada daging *broiler* yang diberi *blend* kunyit putih sebagai bahan pengawet berpengaruh nyata ($P<0.05$) terhadap daya suka sensori warna, aroma, dan rasa daging *broiler* matang dan lama perendaman terbaik didapat pada lama perendaman 15 menit.

Kata Kunci : Kunyit Putih, Daging *broiler*, *Preference test*

ABSTRACT

THE EFFECT OF SOAKING TIME WITH WHITE TUMERIC (*Curcuma zedoaria*) BLEND TO THE PREFERENCE TEST OF BROILER MEAT

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Study aims to determined the effect of different soaking time with white turmeric as a preservative to the preference test of color, flavour and taste, and to find out the best soaking time to the preference test of color, flavour, and taste of broiler meat. This research was carried out at the Animal Production and Reproduction Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The experimental design used completely randomized design (CRD) with 4 treatments and 5 replications. The treatments were soaking time 0, 15, 30 and 45 minutes with a concentration of 5% white turmeric blend. Data were analyze by using analysis of variance followed the Least Significant Difference test (LSD). The results of this study showed that the 45 minutes soaking time in broiler meat which was given a mixture of white turmeric as a preservative had significant effected on color, flavour, and taste ($P < 0.05$) on the preference test of panelists in color, flavour, and taste of broiler meat and long soaking the best acquired at time soaking 15 minutes.

Keywords :White tumeric, Broiler meat, Preference test