

## **ABSTRAK**

### **PENGARUH PENAMBAHAN LARUTAN DAUN KERSEN TERHADAP KADAR AIR, KADAR PROTEIN, DAN KADAR LEMAK PADA PROSES PEMBUATAN TELUR ASIN RENDAH SODIUM**

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan larutan daun kersen serta tingkat penambahan larutan daun kersen yang berpengaruh terbaik terhadap nilai kadar air, kadar protein, dan kadar lemak telur asin rendah sodium. Penelitian ini dilaksanakan pada Februari–Maret 2022 di Laboratorium Politeknik Negeri Lampung. Penelitian ini dilakukan menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan (0%, 10%, 20%, dan 30%) dan diulang sebanyak 3 kali. Setiap perlakuan terdiri dari 7 butir telur ayam ras, sehingga jumlah telur yang digunakan yaitu 84 butir. Peubah yang diamati meliputi kadar air, kadar protein, dan kadar lemak. Data yang diperoleh dianalisis menggunakan analisis ragam pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perlakuan penambahan larutan daun kersen konsentrasi 0%, 10%, 20%, dan 30% tidak berpengaruh nyata ( $P>0,05$ ) terhadap nilai kadar air, kadar protein, dan kadar lemak. Dapat disimpulkan bahwa penambahan larutan daun kersen dalam proses pembuatan telur asin rendah sodium bisa digunakan sampai tingkat penambahan 20%.

**Kata kunci:** Daun kersen, kadar air, kadar protein, kadar lemak

## **ABSTRACT**

### **EFFECT OF THE ADDITION OF JAMAICAN CHERRY LEAF SOLUTION FOR WATER CONTENT, PROTEIN CONTENT, AND FAT CONTENT IN THE PROCESS OF MAKING LOW SODIUM SALTED EGG**

**By**

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This research aimed to determine the effect of the addition of jamaican cherry leaf solution as well as the concentration of jamaican cherry leaf solution that has the best effect on the water content, protein content, and fat content low sodium salted egg. This research was conducted in February–March 2022 at the Laboratory of Politeknik Negeri Lampung. The research was conducted using a Completely Randomized Design (CRD) with 4 treatments (addition of 0%, 10%, 20%, and 30% solution of kersen leaves) and repeated 3 times. Each unit of experiment consists of 7 eggs of chicken breeds, so the number of eggs used is 84 eggs. The observed variables include water content, protein content, and fat content. The data obtained is analyzed by analysis of variance at a real level of 5%. The results showed that the treatment of adding jamaican cherry leaf solution concentrations of 0%, 10%, 20%, and 30% had no noticeable effect ( $P>0.05$ ) on the water content, protein content, and fat content. It can be concluded that the addition of cherry leaf solution in the process of making low sodium salted egg can be used up to an addition rate of 20%.

**Keywords:** Fat content, jamaican cherry leaf, protein content, water content