

## **ABSTRAK**

### **PENGARUH KONSENTRASI LARUTAN GULA DAN SUHU PERENDAMAN TELUR BEBEK (*Domesticated Muscovy duck*) TERHADAP KADAR GULA TELUR BEBEK MANIS.**

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Konsentrasi larutan dan suhu perendaman telur dapat mempengaruhi kualitas telur manis yang akan dibuat. Oleh karena itu, dibutuhkan pengetahuan yang lebih tentang pengaruh suhu perendaman terhadap kadar gula pada telur yang dapat diterima oleh masyarakat. Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi larutan gula dan suhu perendaman terhadap kadar gula, penurunan bobot, dan organoleptic telur manis dan untuk mengetahui kadar gula yang dapat diterima oleh panelis. Penelitian ini dirancang dengan menggunakan dua perlakuan yaitu konsentrasi larutan gula (15%, 20% dan 25%) dan suhu (50°C, 60°C, dan 70°C). Masing-masing perlakuan direndam selama 7 hari dan diulang sebanyak tiga kali. Hasil dari penelitian ini menunjukkan bahwa konsentrasi larutan gula dan suhu perendaman mempengaruhi kadar gula, bobot telur, dan organoleptic dari telur manis. Kadar gula yang disukai panelis yaitu dengan perlakuan konsentrasi larutan gula 20% dengan nilai kandungan gula dalam telur sebesar 15,57%. Laju osmosis dalam pembuatan telur manis lebih tinggi daripada laju difusi. Sehingga air dalam telur keluar melalui pori-pori cangkang (peristiwa osmosis) dan kandungan gula pada larutan gula masuk ke dalam telur (peristiwa difusi). Sehingga semakin tinggi suhu dan konsentrasi larutan gula maka semakin cepat laju osmosisnya.

**Kata Kunci: Telur manis, konsentrasi larutan gula, suhu, osmosis, difusi.**

## ABSTRACT

### **THE EFFECT OF SUGAR SOLUTION CONCENTRATION AND SOAKING TEMPERATURE MAKING SWEET DUCK EGGS (Domesticated Muscovy Duck)**

By

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*The concentration of the solution and the temperature of soaking the eggs can affect the quality of the sweet eggs to be made. Therefore, more knowledge is needed about the effect of soaking temperature on sugar content in eggs that can be accepted by the community. This study aims to determine the effect of sugar solution concentration and immersion temperature on sugar content, weight loss, and organoleptic sweet eggs and to determine the sugar content that can be accepted by the panelists. This study was designed using two treatments, namely the concentration of sugar solution (15%, 20% and 25%) and temperature (50°C, 60°C, and 70°C). Each treatment was soaked for 7 days and repeated three times. The results of this study indicate that the concentration of sugar solution and the immersion temperature affect the sugar content, egg weight, and organoleptic of sweet eggs. The sugar content that the panelists preferred was the treatment with a concentration of 20% sugar solution with a sugar content in eggs of 15.57%. The rate of osmosis in making sweet eggs is higher than the rate of diffusion. So that the water in the egg comes out through the pores of the shell (osmosis event) and the sugar content in the sugar solution enters the egg (diffusion event). So the higher the temperature and concentration of the sugar solution, the faster the rate of osmosis.*

**Keywords:** *Sweet eggs, sugar solution concentration, temperature, osmosis, diffusion*