

ABSTRACT

THE EFFECT of TEMPERATURE and DURING TIME of THE SENSORY and CHEMICAL NATURE of SALT CHICKEN EGGS

By

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The purpose of this study is to determine the best treatment for the preference level of chicken salted eggs based on temperature and during time which produced sensory properties according to SNI-01-4277-1996 (chicken salted eggs). The experiments were arranged in a Completely Randomized Design with two replications. Comparison conditions of temperature and during time in this study is P1 (40 °C : 5 days), P2 (45 °C : 4 days), P3(50 °C : 4 days), P4(55°C : 3 days), dan P5(60 °C : 3 days) then during in a salt solution. The observations were made on chicken salted eggs after boiling includes the sensory properties of hedonic (taste, texture and overall acceptance), proximate analysis (water content, ash content, fat content, protein content, crude fiber content and carbohydrates) and salt content analysis. The data were subjected to analyzed for variance, Barlet test, Tuckey test and further tested using Least Significant Difference(BNT) at the 5% level. The results showed that the best treatment was in treatment P2 (temperature 45°C : during time 4 days) egg white taste (salty), yolk texture (masir) and overall acceptance (really like) in accordance with the SNI-01-4277-1996 (salted egg).

Keywords: salted chicken egg, temperature, during time

ABSTRAK

PENGARUH SUHU DAN LAMA PERENDAMAN TERHADAP SIFAT SENSORI DAN KIMIA TELUR AYAM ASIN

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Tujuan penelitian ini yaitu mengetahui perlakuan terbaik tingkat kesukaan telur ayam asin berdasarkan kondisi suhu dan lama perendaman yang menghasilkan sifat sensori sesuai dengan SNI-01-4277-1996 (telur asin). Penelitian disusun dalam Rancangan Acak Lengkap (RAL) dengan faktor tunggal dalam 2 kali ulangan. Kondisi suhu dan lama perendaman pada penelitian ini yaitu P1 (40°C : 5 hari), P2(45°C : 4 hari), P3(50°C : 4 hari), P4(55°C : 3 hari), dan P5(60°C : 3 hari) kemudian dilakukan perendaman dengan menggunakan larutan garam. Pengamatan dilakukan pada telur ayam asin setelah direbus meliputi sifat sensori hedonik (rasa, tekstur dan penerimaan keseluruhan), analisis proksimat (kadar air, kadar abu, kadar lemak, kadar protein, kadar serat kasar, dan karbohidrat) dan analisis kadar garam. Data dilakukan analisis varian, diuji Barlet, uji Tuckey dan selanjutnya diuji menggunakan Beda Nyata Terkecil pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan terbaik terdapat pada perlakuan P2 (suhu 45°C : lama perendaman 4 hari)% (rasa putih telur) asin, (tekstur kuning telur) masir, (penerimaan keseluruhan) sangat suka sesuai dengan SNI-01-4277-1996 (telur asin).

Kata kunci: telur ayam asin, suhu, lama perendaman