

## **ABSTRACT**

### **EFFECT OF SALTED EGG COATING ON SHELF LIFE**

**BY**

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*Eggs are one of the most preferred sources of protein by people in Indonesia because of their high nutritional content and affordable prices. Purebred chicken eggs are easy to find in various places such as stalls, traditional markets, to supermarkets. Even though there is a lot of demand, purebred chicken eggs have a shelf life that doesn't last long and is easily damaged. The duration of egg storage will result in decreased egg quality so it is necessary to have a process that can extend the shelf life of the eggs, one of which is by salting the eggs. Marinated chicken eggs are made by soaking in a salt solution. However, the shelf life of the salted eggs can only last for about 3 weeks. This study aims to study the effect of coating on salted chicken eggs on shelf life, changes in weight, aroma, color, taste, and texture of salted chicken eggs. This study used a randomized block design (RBD) with 3 coating treatments and 3 coating concentration treatments, repeated 3 times. Salted eggs with tapioca flour coating treatment with concentrations of 2%, 4%, 6% can last for 13 days, 34 days, and 23 days. Then the beeswax coating treatment with a concentration of 2%, 4%, 6% can last for 20 days, 22 days, and 18 days. Then the chitosan coating treatment with a concentration of 2%, 4%, 6% can last for 20 days, 22 days and 21 days. Based on this study, it can be concluded that tapioca flour coating with a concentration of 4% had an effect on shelf life, aroma, color, taste and texture of salted chicken egg but had no effect on changes in weight.*

***Keywords: coating, salted chicken eggs, shelf life***

## **ABSTRAK**

### **PENGARUH COATING TELUR ASIN TERHADAP UMUR SIMPAN**

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Telur merupakan salah satu sumber protein yang paling banyak dipilih oleh masyarakat di Indonesia karena kandungan gizinya yang tinggi serta harga yang terjangkau. Telur ayam ras mudah ditemukan diberbagai tempat seperti warung, pasar tradisional, hingga swalayan. Meskipun banyak peminatnya, telur ayam ras memiliki umur simpan yang tidak bertahan lama dan mudah rusak. Lamanya penyimpanan telur akan mengakibatkan kualitas telur menurun sehingga diperlukan adanya proses yang dapat memperpanjang umur simpan telur tersebut salah satunya yaitu dengan dilakukan pengasinan telur. Telur ayam ras yang diasinkan dibuat dengan melakukan perendaman menggunakan larutan garam. Akan tetapi, umur simpan telur asin tersebut hanya dapat bertahan kurang lebih selama 3 minggu. Penelitian ini bertujuan untuk mempelajari pengaruh *coating* pada telur asin ayam ras terhadap umur simpan, perubahan berat, aroma, warna, rasa, dan tekstur pada telur asin ayam ras. Penelitian ini menggunakan Rancangan Acak Kelompok (RAK) dengan 3 perlakuan coating dan 3 perlakuan konsentrasi coating diulang sebanyak 3 kali. Telur asin dengan perlakuan coating tepung tapioka dengan konsentrasi 2%, 4%, 6% dapat bertahan selama 13 hari, 34 hari, dan 23 hari. Kemudian perlakuan coating lilin lebah dengan konsentrasi 2%, 4%, 6% dapat bertahan selama 20 hari, 22 hari, dan 18 hari. Lalu pada perlakuan coating kitosan dengan konsentrasi 2%, 4%, 6% dapat bertahan selama 20 hari, 22 hari dan 21 hari. Berdasarkan penelitian ini, dapat disimpulkan bahwa coating tepung tapioka konsentrasi 4% berpengaruh terhadap umur simpan, aroma, warna, rasa, dan tekstur pada telur asin ayam ras namun tidak berpengaruh terhadap perubahan berat.

Kata kunci : coating, telur ayam asin, umur simpan