

## ABSTRAK

### PENGARUH PENAMBAHAN *VINEGAR* NANAS PADA LARUTAN MARINASI TERHADAP pH, *WATER HOLDING CAPACITY* DAN *DRIP LOSS* DAGING AYAM PETELUR HERBAL AFKIR

Oleh

**Putri Demita Sahara**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *vinegar* nanas pada larutan marinasi terhadap pH, *water holding capacity* (WHC), dan *drip loss* daging ayam petelur herbal afkir. Penelitian ini dilaksanakan pada Oktober 2023. Pengukuran peubah pH dilaksanakan di Laboratorium Teknologi Hasil Pertanian, Politeknik Negeri Lampung. Pengukuran peubah WHC dan *Drip Loss* dilaksanakan di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 3 perlakuan dan 5 ulangan. Perlakuan yang diberikan yaitu 100% larutan garam 1,5% (P0), 70% larutan garam 1,5% + 30% *vinegar* nanas (P1), dan 40% larutan garam 1,5% + 60% *vinegar* nanas (P2). Data yang diperoleh dianalisis menggunakan *Analysis of Variance* pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan *vinegar* nanas pada larutan marinasi daging ayam petelur herbal afkir berpengaruh nyata ( $P < 0,05$ ) menurunkan pH dan WHC, namun tidak berpengaruh nyata ( $P > 0,05$ ) terhadap *drip loss* daging ayam petelur herbal afkir. Marinasi daging dengan konsentrasi 60% (P2) menunjukkan rata-rata nilai pH terendah yaitu 5,66 dan marinasi daging dengan konsentrasi 0% (P0) menunjukkan rata-rata nilai WHC tertinggi. Perlakuan penambahan *vinegar* nanas pada larutan marinasi dengan konsentrasi hingga 60% dapat diaplikasikan untuk meningkatkan kualitas fisik daging dada ayam petelur herbal afkir selama penyimpanan 10 hari.

**Kata kunci:** Daging ayam petelur, Kualitas fisik, Marinasi, *Vinegar* nanas

## ABSTRACT

### THE EFFECT OF ADDING PINEAPPLE *VINEGAR* TO THE MARINATION SOLUTION ON pH, *WATER HOLDING CAPACITY* AND *DRIP LOSS* OF CULLING HERBAL LAYING HEN MEAT

By

**Putri Demita Sahara**

This study aims to determine the effect of adding pineapple vinegar to the marination solution on pH, *water holding capacity* (WHC), and *drip loss* of laying hen meat for herbal laying hens. This research will be conducted on October 2023. The measurement of pH modifiers was carried out at the Agricultural Product Technology Laboratory, Lampung State Polytechnic. The measurement of WHC and *Drip Loss* modifiers was carried out at the Livestock Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. This study used a Complete Randomized Design (RAL) with 3 treatments and 5 repeats. The treatment given is 100% 1.5% salt solution (P0), 70% 1.5% salt solution + 30% pineapple *vinegar* (P1), and 40% 1.5% + 60% pineapple *vinegar* (P2) salt solution. The data obtained were analyzed using *Analysis of Variance* at a real level of 5%. The results showed that the addition of pineapple *vinegar* to the marinated solution of herbal laying hen meat had a real effect ( $P < 0.05$ ) in reducing pH and WHC, but not a real effect ( $P > 0.05$ ) on the *drip loss* of herbal laying hen meat. Marinate meat with a concentration of 60% (P2) indicates the lowest average pH value of 5.66 and marinated meat with a concentration of 0% (P0) indicates the highest average WHC value. The treatment of adding pineapple *vinegar* to a marinated solution with a concentration of up to 60% can be applied to improve the physical quality of breast meat of laying hens during storage of 10 days.

**Keywords:** Laying hen meat, Marination, Physical quality, Pineapple *vinegar*