ABSTRAK

PENGARUH PENAMBAHAN VINEGAR NANAS PADA LARUTAN MARINASI TERHADAP TOTAL MIKROBA, KEKERASAN, DAN SUSUT MASAK DAGING AYAM PETELUR HERBAL AFKIR

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan vinegar nanas pada larutan marinasi terhadap total mikroba, kekerasan, dan susut masak daging ayam petelur herbal afkir. Penelitian ini dilaksanakan pada Oktober 2023. Pengukuran peubah total mikroba dilaksanakan di Laboratorium Teknologi Hasil Pertanian, Politeknik Negeri Lampung. Pengukuran peubah kekerasan daging dilaksanakan di Laboratorium Analisis Kimia dan Biokimia Hasil Pertanian, Jurusan Teknologi Hasil Pertanian, Universitas Lampung. Pengukuran peubah susut masak dilaksanakan di Laboratorium Produksi Ternak, Jurusan Peternakan, Universitas Lampung. Penelitian ini dilakukan menggunakan Rancangan Acak Lengkap (RAL) dengan 3 perlakuan dan 5 ulangan. Perlakuan terdiri dari 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). Peubah yang diamati yaitu total mikroba, kekerasan, dan susut masak daging ayam petelur herbal afkir. Data yang diperoleh dianalisis menggunakan *Analysis of Variance* (ANOVA) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan vinegar nanas pada larutan marinasi berpengaruh nyata ($P<0,05$) terhadap total mikroba daging ayam petelur herbal afkir, namun tidak berpengaruh nyata ($P>0,05$) terhadap kekerasan dan susut masak daging ayam petelur herbal afkir. Penambahan vinegar nanas pada larutan marinasi dengan konsentrasi 60% (P2) menunjukkan hasil terbaik terhadap total mikroba daging ayam petelur herbal afkir.

Kata kunci : Daging ayam petelur herbal afkir, kualitas fisik daging, marinasi, vinegar nanas

ABSTRACT

THE EFFECT OF ADDING PINEAPPLE VINEGAR TO THE MARINATION SOLUTION ON TOTAL MICROBES, HARDNESS, AND COOKING LOSS OF CULLING HERBAL LAYING HEN MEAT

By

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This study aims to determine the effect of adding pineapple vinegar to the marination solution on total microbes, hardness, and cooking loss of culling herbal laying hen meat. This research will be conducted on October 2023. The measurement of total microbial variables was carried out at the Agricultural Product Technology Laboratory, Lampung State Polytechnic. The measurement of meat hardness modifiers was carried out at the Chemical Analysis and Biochemical of Agricultural Products Laboratory, Department of Agricultural Product Technology, University of Lampung. The measurement of cooking loss modifiers was carried out at the Livestock Production Laboratory, Department of Animal Husbandry, University of Lampung. This study was conducted using Complete Randomized Design (CRD) with 3 treatments and 5 repeats. The treatment consists of 100% and 1.5% salt solution (P0), 70% salt solution 1.5%+30% pineapple vinegar (P1), and 40% salt solution 1.5%+60% pineapple vinegar (P2). The observed modifiers were total microbes, hardness, and cooking loss of culling herbal laying hen meat. The data obtained were analyzed by using Analysis of Variance (ANOVA) at significant level of 5%. The results showed that the addition of pineapple vinegar to the marination solution had significant effect ($P<0.05$) on the total microbes of culling herbal laying hen meat, but did not have significant effect ($P>0.05$) on the hardness and cooking loss of herbal laying hen meat. The addition of pineapple vinegar to the marination solution with a concentration of 60% (P2) showed the best results on reduce total microbes of culling herbal laying hen meat.

Keywords: Culling herbal laying hen meat, physical quality of meat, marinate, pineapple vinegar