

ABSTRAK

PENGARUH *VINEGAR* NANAS (*Ananas comosus L.*) DALAM LARUTAN MARINASI TERHADAP DAYA SUKA WARNA, BAU, RASA, DAN KEEMPUKAN DAGING AYAM PETELUR HERBAL AFKIR

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Penelitian ini bertujuan untuk mengetahui pengaruh *vinegar* nanas dalam larutan marinasi terhadap daya suka kualitas sensori (warna, bau, rasa, dan keempukan) daging ayam petelur herbal afkir. Penelitian ini dilaksanakan pada Oktober 2023 di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Metode yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 3 perlakuan marinasi yaitu, 100% larutan garam tanpa *vinegar* nanas (P0), 70% larutan garam dan 30% *vinegar* nanas (P1), dan 40% larutan garam dan 60% *vinegar* nanas (P2), serta menggunakan 25 panelis sebagai ulangan. Subjek yang digunakan berupa 75 potong daging bagian paha yang berukuran 2x3 (cm), daging dimarinasi selama 2 jam di suhu refrigerator, lalu disimpan selama 10 hari di refrigerator, kemudian dilakukan uji sensori. Peubah yang diamati berupa uji kesukaan panelis terhadap warna dan bau daging mentah, serta rasa dan keempukan daging matang. Data yang diperoleh dianalisis menggunakan *analysis of variance* dan uji lanjut Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa, perendaman daging paha ayam petelur herbal afkir menggunakan *vinegar* nanas berpengaruh nyata ($P < 0,05$) terhadap penurunan daya suka panelis pada aspek warna, bau (daging mentah), dan rasa daging matang. Akan tetapi, tidak berpengaruh nyata ($P > 0,05$) terhadap keempukan daging matang.

Kata kunci: Daging ayam petelur herbal afkir, marinasi, sensori, *vinegar* nanas

ABSTRACT

THE EFFECT OF PINEAPPLE VINEGAR (*Ananas comosus L.*) IN MARINATION SOLUTION ON THE PALATABILITY OF COLOR, SCENT, TASTE, AND TENDERNESS OF HERBAL SPENT LAYER CHICKEN MEAT

By

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This research aims to determine the effect of pineapple vinegar in marination solution on the sensory quality (color, scent, taste, and tenderness) preference of herbal spent laying hen thigh meat. The study was conducted in October 2023 at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The method used was a Completely Randomized Design (CRD) with 3 marination treatments, namely, 100% salt solution without pineapple vinegar (P0), 70% salt solution and 30% pineapple vinegar (P1), and 40% salt solution and 60% pineapple vinegar (P2), with 25 panelists as replications. The subjects used were 75 pieces of thigh meat measuring 2x3 (cm), marinated for 2 hours at refrigerator temperature, then stored for 10 days in the refrigerator, followed by sensory testing. The observed variables were panelists' preference for the color and scent of raw meat, as well as the taste and tenderness of cooked meat. The data obtained were analyzed using analysis of variance and Least Significant Difference (LSD) post hoc test. The results showed that marinating spent laying hen thigh meat using pineapple vinegar significantly influenced ($P < 0.05$) the color, scent (raw meat), and taste of cooked meat. However, it did not significantly affect ($P > 0.05$) the tenderness of cooked meat.

Keywords: Herbal spent layer chicken meat, marination, pineapple vinegar, sensory