

## ABSTRAK

### KUALITAS ORGANOLEPTIK *YOLK* TELUR HERBAL PADA LAMA WAKTU PEREBUSAN YANG BERBEDA

Oleh

Tasyana Luthfi Soffiana

Tujuan penelitian ini untuk mengetahui kualitas organoleptic *yolk* telur herbal pada lama waktu perebusan yang berbeda. Penelitian ini dilaksanakan pada Februari 2024 di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian dilakukan secara deskriptif, perlakuan lama perebusan dikelompokkan, setiap perlakuan menggunakan 15 butir telur dan mengumpulkan 30 orang panelis untuk mengamati kualitas organoleptik kuning telur. Perlakuan yang digunakan yaitu perebusan selama P1: 4 menit, P2: 8 menit, P3: 12 menit, P4: 16 menit. Data yang di peroleh dianalisis secara deskriptif. Peubah yang diamati yaitu karakteristik fisik dan kualitas organoleptik telur. Berdasarkan penelitian yang telah dilaksanakan maka dapat disimpulkan bahwa perbedaan lama waktu perebusan yang berbeda terhadap kualitas organoleptik rata-rata warna *yolk* 3,5; 3,26; 2,06; dan 3,36, rata-rata aroma *yolk* sebesar 3,23; 3,43; 2,1; dan 2,23, rata-rata skor rasa *yolk* sebesar 3,03; 3,46; 2,66; dan 3,3, rata-rata skor tesktur *yolk* sebesar 2,53; 3,7; 2,58; dan 3,4 pada skala 0--8.

**Kata kunci :** Lama waktu perebusan, Organoleptik, Telur herbal.

## **ABSTRACT**

### **ORGANOLEPTIC QUALITY OF HERBAL EGG YOLK AT DIFFERENT BOILING TIME LENGTHS**

**By**

**Tasyana Luthfi Soffiana**

The purpose of this study was to determine the organoleptic quality of herbal egg yolk at different boiling times. This study was conducted in February 2024 at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The study was conducted descriptively, the treatment of boiling time was grouped, each treatment used 15 eggs and collected 30 panelists to observe the organoleptic quality of egg yolks. The treatments used were boiling for P1: 4 minutes, P2: 8 minutes, P3: 12 minutes, P4: 16 minutes. The data obtained were analyzed descriptively. The variables observed were the physical characteristics and organoleptic quality of eggs. Based on the research that has been carried out, it can be concluded that the different lengths of boiling time on organoleptic quality have an average yolk color of 3.5; 3.26; 2.06; and 3.36, an average yolk aroma of 3.23; 3.43; 2.1; and 2.23, an average yolk taste score of 3.03; 3.46; 2.66; and 3.3, an average yolk texture score of 2.53; 3.7; 2.58; and 3.4 on a scale of 0--8..

**Keyword :** Boiling time, Herbal egg, Organoleptic.