ABSTRAK

PENGARUH ASAM ASETAT DAN JAHE MERAH (*Zingiber officinale var. Rubrum*) TERHADAP KUALITAS SENSORI TELUR ASIN AYAM RAS

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Penelitian ini bertujuan untuk mengetahui pengaruh perlakuan *pretreatment* dengan menggunakan asam asetat dan perendaman larutan garam + jahe merah terhadap kualitas sensori (aroma *yolk*, rasa *yolk*, dan kemasiran) telur asin ayam ras. Penelitian ini dilaksanakan pada 31 Oktober--15 November 2024, proses pembuatan dan penyimpanan bertempat di Bataranila, Kecamatan Natar, Kabupaten Lampung Selatan dan proses penilaian kualitas sensori dilakukan di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 25 panelis sebagai ulangan, sehingga memerlukan 100 butir telur yang disimpan selama 14 hari. Perlakuan yang diberikan yaitu, P0: Kontrol (telur direndam dengan larutan garam 20%), P1: *Pretreatment* dengan larutan asam asetat 0,5%; larutan garam 20%, P2: Perendaman dengan larutan garam 20% + jahe merah 20% (b/v), P3: *Pretreatment* dengan larutan asam asetat 0,5%; larutan garam 20% + jahe merah 20% (b/v). Peubah yang diamati adalah kesukaan panelis terhadap aroma *yolk*, rasa *yolk,* dan kemasiran telur asin. Data penelitian dianalisis ragam pada taraf 5% dan bila terdapat pengaruh yang nyata dilakukan uji lanjut Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa, penambahan asam asetat 0,5% dan jahe merah 20% pada telur asin ayam hanya berpengaruh nyata ($P<0,05$) terhadap nilai kesukaan rasa *yolk*. Akan tetapi, tidak berpengaruh nyata ($P>0,05$) terhadap nilai kesukaan aroma *yolk* dan kemasiran telur asin ayam ras. Setiap perlakuan dalam penelitian ini menghasilkan nilai kesukaan terhadap aroma *yolk,* rasa *yolk*, dan kemasiran telur asin yang masih dapat diterima oleh panelis.

Kata Kunci: Asam asetat, jahe merah, larutan, sensori, telur asin

ABSTRACT

THE EFFECT OF ACETIC ACID AND RED GINGER (*Zingiber officinale var. Rubrum*) ON THE SENSORY QUALITY OF SALTED EGGS OF LAYER CHICKEN

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This study aims to determine the effect of pretreatment using acetic acid and soaking in salt solution + red ginger on the sensory quality (yolk aroma, yolk flavor, and saltiness) of salted chicken eggs. This research was conducted on October 31 to November 15, 2024, the manufacturing and storage process took place in Bataranila, Natar District, South Lampung Regency and the sensory quality assessment process was carried out at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, Lampung University. This study used a completely randomized design (CRD) with 4 treatments and 25 panelists as replicates, thus requiring 100 eggs stored for 14 days. The treatments given were, P0: Control (eggs soaked with 20% salt solution), P1: Pretreatment with 0.5% acetic acid solution; 20% salt solution, P2: Soaking with 20% salt solution + 20% red ginger (b/v), P3: Pretreatment with 0.5% acetic acid solution; 20% salt solution + 20% red ginger (b/v). The observed variables were panelists hedonic scores of yolk aroma, yolk flavor, and saltiness of salted eggs. Data were analyzed for variance at the 5% level and if there was a significant effect, the Least Significant Difference (LSD) further test was conducted. The results showed that the addition of 0.5% acetic acid and 20% red ginger in salted chicken eggs only had a significant effect ($P<0.05$) on the yolk flavor of hedonic scores. However, there was no significant effect ($P>0.05$) on the hedonic scores of yolk aroma and saltiness of salted chicken eggs. Each treatment in this study resulted in hedonic scores for yolk aroma, yolk flavor, and saltiness which is still acceptable to panelists.

Keywords: Acetic acid, red ginger, solution, sensory, salted egg