

ABSTRAK

PENGARUH ASAM ASETAT DAN JAHE MERAH (*Zingiber officinale* var. *Rubrum*) TERHADAP KADAR GARAM DAN KADAR AIR TELUR ASIN AYAM RAS

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Penelitian ini bertujuan untuk mengetahui pengaruh asam asetat dan jahe merah (*Zingiber officinale* var. *Rubrum*) terhadap kadar garam dan kadar air telur asin ayam ras. Penelitian ini dilaksanakan pada 31 Oktober-17 November 2024, proses pembuatan, penyimpanan, dan pengukuran kadar garam bertempat di Bataranila, Kecamatan Natar, Kabupaten Lampung Selatan. Sedangkan, pengukuran peubah kadar air dilaksanakan di Laboratorium Nutrisi dan Makanan Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 5 ulangan. 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); dan P3 : *Pretreatment* dengan larutan asam asetat 0,5 %; larutan garam 20 % + jahe merah 20% (b/v). Penelitian ini menggunakan 220 butir telur yang disimpan selama 14 hari. Peubah yang diamati adalah kadar garam *albumen*, kadar air *albumen*, dan kadar air *yolk*. Data yang diperoleh dianalisis menggunakan analisis ragam pada taraf nyata 5% dan apabila pengamatan menunjukkan hasil yang berbeda nyata, maka dilakukan uji lanjut Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa *pre-treatment* menggunakan asam asetat (P1), penambahan jahe merah (P2), serta kombinasi perlakuan *pre-treatment* menggunakan asam asetat dan penambahan jahe merah (P3) berpengaruh nyata ($P < 0,05$) terhadap kadar garam *albumen*. Namun, tidak berpengaruh nyata ($P > 0,05$) terhadap kadar air *albumen* dan *yolk* telur asin.

Kata kunci : Asam asetat, jahe merah, kadar garam *albumen*, kadar air *albumen*, kadar air *yolk*, telur asin

ABSTRACT

EFFECT OF ACETIC ACID AND RED GINGER (*Zingiber officinale* var. *Rubrum*) ON SALT AND WATER CONTENT OF SALTED EGGS OF LAYER CHICKENS

By

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This study aims to determine the effect of acetic acid and red ginger (*Zingiber officinale* var. *Rubrum*) on salt content and moisture content of salted eggs of layer chickens. This research was conducted from October 31 to November 17, 2024, the process of making, storing, and measuring salt content took place in Bataranila, Natar District, South Lampung Regency. Meanwhile, the measurement of moisture content variables was carried out at the Animal Nutrition and Food Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. This study used a completely randomized design (CRD) with 4 treatments and 5 replicates. The treatment given was 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); and P3: Pretreatment with 0.5% acetic acid solution; 20% salt solution + 20% red ginger (b/v). This study used 220 eggs stored for 14 days. The observed variables were albumen salt content, albumen moisture content, and yolk moisture content. The data obtained were analyzed using analysis of variance at a real level of 5% and if the observations showed significantly different results, then further tests of the Least Significant Difference (LSD) were carried out. The results showed that pre-treatment using acetic acid (P1), the addition of red ginger (P2), and the combination of pre-treatment using acetic acid and the addition of red ginger (P3) had a significant effect ($P < 0.05$) on albumen salt content. However, there was no significant effect ($P > 0.05$) on the moisture content of albumen and yolk of salted eggs.

Keywords : Acetic acid, red ginger, albumen salt content, albumen moisture content, yolk moisture content, salted egg