

ABSTRAK

PENGARUH LAMA WAKTU PEMERAMAN TELUR ASIN DARI AYAM RAS (*Gallus gallus domesticus*) BERUMUR TUA TERHADAP KUALITAS SENSORI

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Telur ayam ras tua berumur 28 bulan mengalami penurunan kualitas telur, ditandai dengan warna dan kekuatan cangkang. Harga jual rendah mencapai Rp1000/butir, jika diolah menjadi telur asin meningkatkan harga jual mencapai Rp2500/butir. Penelitian ini bertujuan untuk mengetahui pengaruh lama pemeraman terhadap kualitas sensori telur asin ayam ras tua. Pemeraman dilakukan dalam tiga perlakuan, yaitu P1 (48 jam), P2 (72 jam), dan P3 (96 jam). Uji hedonik terhadap rasa, tekstur, dan warna dilakukan oleh 20 panelis menggunakan skala penilaian 1–5. Data dianalisis dengan ANOVA dan dilanjutkan uji Duncan 5%. Hasil penelitian menunjukkan bahwa lama pemeraman memberikan pengaruh nyata terhadap kualitas telur asin. Perlakuan terbaik untuk rasa diperoleh pada P2 (72 jam) dengan skor 4,05, yang menunjukkan rasa asin yang disukai panelis. Sementara itu, P3 (96 jam) menunjukkan hasil terbaik pada tekstur dan warna dengan skor masing-masing 4,05 dan 4,00, yang menggambarkan tekstur kenyal serta warna kuning telur yang cerah dan menarik. Dengan demikian, P2 paling unggul dari segi rasa, sedangkan P3 unggul dalam hal tekstur dan warna.

Kata Kunci: ayam ras tua, pemeraman, telur asin, uji hedonik

ABSTRACT

EFFECT OF DURATION OF ASIAN EGGS FROM OLDER CHICKEN (*Gallus gallus domesticus*) ON SENSORY QUALITY

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Eggs of 28-month-old purebred chickens have decreased egg quality, characterized by color and shell strength. The low selling price reaches Rp1000/item; if processed into salted eggs, the selling price increases to Rp2500/item. This study aims to determine the effect of the length of maceration on the sensory quality of salted eggs of old broiler chickens. Brining was carried out in three treatments, namely P1 (48 hours), P2 (72 hours), and P3 (96 hours). Hedonic tests of taste, texture, and color were conducted by 20 panelists using a 1-5 rating scale. Data were analyzed by ANOVA and followed by a 5% Duncan test. The results showed that the length of maceration had a significant effect on the quality of salted eggs. The best treatment for taste was obtained in P2 (72 hours) with a score of 4.05, which showed a salty taste that the panelists liked. Meanwhile, P3 (96 hours) showed the best results in texture and color with scores of 4.05 and 4.00, respectively, which described the chewy texture and bright and attractive yolk color. Thus, P2 was most superior in terms of taste, while P3 excelled in terms of texture and color.

Key words: old breed chicken, aging, salted egg, hedonic test