

ABSTRAK

PENGARUH INFUSA DAUN KELOR (*Moringa oleifera*) SEBAGAI PRESERVATIF ALAMI TERHADAP KEAWETAN DAN KUALITAS ORGANOLEPTIK DAGING BROILER

Oleh

Shabrina Az-Zahra

Penelitian ini bertujuan untuk mengetahui pengaruh infusa daun kelor (*Moringa oleifera*) sebagai preservatif alami terhadap keawetan dan kualitas organoleptik (warna, tekstur, dan bau) daging broiler. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 5 ulangan untuk uji Eber, serta 25 panelis sebagai ulangan pada uji organoleptik, sehingga memerlukan 100 sampel daging broiler bagian dada dengan berat ± 20 g per sampel. Perlakuan yang diberikan yaitu tanpa perendaman infusa daun kelor (P0); direndam infusa daun kelor dengan konsentrasi 5% (P1); direndam infusa daun kelor dengan konsentrasi 10% (P2); direndam infusa daun kelor dengan konsentrasi 15% (P3). Peubah yang diamati adalah keawetan daging menggunakan uji Eber, serta penilaian warna, tekstur, dan bau dengan uji organoleptik. Data penelitian dianalisis ragam pada selang kepercayaan 95% dan bila terdapat pengaruh yang nyata dilakukan uji lanjut Beda Nyata Terkecil (BNT). Data uji Eber dianalisis menggunakan uji binomial. Hasil penelitian menunjukkan bahwa penggunaan infusa daun kelor pada konsentrasi 15% menunjukkan kemampuan menjaga keawetan daging broiler. Penggunaan infusa daun kelor pada daging broiler berpengaruh nyata ($P < 0.05$) terhadap mutu hedonik warna daging broiler, namun tidak berpengaruh nyata ($P > 0.05$) terhadap tekstur dan bau daging broiler. Perlakuan terbaik dalam menjaga keawetan dan kualitas organoleptik daging broiler ada pada konsentrasi 15%.

Kata kunci: Daging broiler, Infusa daun kelor, Keawetan Daging, Kualitas organoleptik, Preservatif alami

ABSTRACT

THE EFFECT OF MORINGA LEAF (*Moringa oleifera*) INFUSION AS A NATURAL PRESERVATIVE ON THE SHELF LIFE AND ORGANOLEPTIC QUALITY OF BROILER MEAT

By

Shabrina Az-Zahra

This research aims to determine the effect of moringa leaf infusion (*Moringa oleifera*) as a natural preservative on the shelf life and organoleptic quality (color, texture, and aroma) of broiler meat. The study employed a Completely Randomized Design (CRD) with 4 treatments and 5 replications for the Eber test, as well as 25 panelists as replications in the organoleptic test, requiring a total of 100 samples of broiler breast meat weighing approximately 20g per sample. The treatments applied were: P0: no soaking in moringa leaf infusion; P1: soaked in moringa leaf infusion at a concentration of 5%; P2: soaked in moringa leaf infusion at a concentration of 10%; P3: soaked in moringa leaf infusion at a concentration of 15%. The observed variables included the shelf life of the meat using the Eber test, as well as the assessment of color, texture, and aroma through organoleptic testing. The data were analyzed using analysis of variance at a 95% confidence interval, and if significant effects were found, further analysis was conducted using the Least Significant Difference (LSD) test. The Eber test data were analyzed using the binomial test. The results indicated that the use of moringa leaf infusion at a concentration of 15% demonstrated the ability to preserve broiler meat. The use of moringa leaf infusion significantly affected ($P < 0.05$) the hedonic quality of the color of broiler meat, but did not significantly affect ($P > 0.05$) the texture and aroma of broiler meat. The best treatment for maintaining the shelf life and organoleptic quality of broiler meat was found at a concentration of 15%.

Keywords: Broiler meat, Meat shelf life, Moringa leaf infusion, Natural preservative, Organoleptic quality