ABSTRAK

PENGARUH LAMA PERENDAMAN DENGAN SUBSTITUSI KCl DAN PENAMBAHAN JAHE MERAH TERHADAP WARNA, BOBOT, DAN *HARDNESS YOLK* TELUR ASIN AYAM RAS

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Penelitian ini bertujuan untuk mengetahui pengaruh substitusi sebagian NaCl dengan KCl, penambahan jahe merah, serta lama perendaman terhadap kualitas *yolk* telur asin ayam ras yang meliputi warna, bobot, dan *hardness yolk*. Penelitian menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 3×2 dengan 4 ulangan, setiap ulangan menggunakan 7 butir telur ayam ras sebagai satuan percobaan, sehingga total telur yang digunakan adalah 168 butir. Faktor pertama perlakuan larutan perendaman yaitu P0 (larutan garam 20% sebagai kontrol), P1 (substitusi 20% NaCl dengan KCl + jahe merah 8%), dan P2 (substitusi 20% NaCl dengan KCl + jahe merah 16%), serta faktor kedua lama perendaman 14 dan 28 hari. Parameter yang diamati meliputi warna, bobot, dan *hardness yolk*. Data dianalisis menggunakan analisis ragam (ANARA) pada taraf 5%. Hasil penelitian menunjukkan bahwa tidak terdapat interaksi antara substitusi KCl 20% yang dikombinasikan dengan penambahan jahe merah 8% dan 16% dengan lama perendaman 14 hari dan 28 hari terhadap kualitas *yolk* telur asin ayam ras ($P>0,05$). Penambahan garam KCl dan jahe merah 8% serta 16% juga tidak memberikan pengaruh nyata terhadap warna, bobot, dan *hardness yolk* telur asin ayam ras ($P>0,05$). Selain itu, lama perendaman 14 hari dan 28 hari tidak berpengaruh nyata terhadap kualitas *yolk* telur asin ayam ras ($P>0,05$), sehingga dapat disimpulkan bahwa substitusi KCl 20% dan penambahan jahe merah 8% dan 16% dengan lama perendaman 14 hari dan 28 hari tidak mempengaruhi kualitas fisik *yolk* telur asin ayam ras.

Kata Kunci : KCl, jahe merah, lama perendaman, warna, bobot, *hardness yolk*, Telur asin ayam ras.

ABSTRACT

EFFECT OF SOAKING DURATION WITH KCl SUBSTITUTION AND RED GINGER ADDITION ON THE COLOR, WEIGHT, AND HARDNESS OF SALTED CHICKEN EGG YOLK

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This study aimed to determine the effect of partial substitution of NaCl with KCl, the addition of red ginger, and soaking duration on the quality of salted chicken egg yolk, including yolk color, weight, and hardness. The study employed a Completely Randomized Design (CRD) with a 3×2 factorial arrangement and four replications, in which each replication consisted of seven chicken eggs as experimental units, resulting in a total of 168 eggs. The first factor was the soaking solution treatment, consisting of P0 (20% salt solution as control), P1 (20% substitution of NaCl with KCl + 8% red ginger), and P2 (20% substitution of NaCl with KCl + 16% red ginger), while the second factor was soaking duration, namely 14 and 28 days. The observed parameters included yolk color, weight, and hardness, and the data were analyzed using analysis of variance (ANOVA) at a 5% significance level. The results showed that there was no interaction between 20% KCl substitution combined with 8% and 16% red ginger addition and soaking durations of 14 and 28 days on the quality of salted chicken egg yolk ($P>0.05$). The substitution of KCl and addition of red ginger at 8% and 16% also had no significant effect on yolk color, weight, and hardness ($P>0.05$), and soaking duration of 14 and 28 days likewise did not significantly affect the observed parameters ($P>0.05$). Therefore, it can be concluded that 20% KCl substitution and the addition of red ginger up to 16%, with soaking durations of up to 28 days, do not affect the physical quality of salted chicken egg yolk.

Keywords : Potassium chloride (KCl), red ginger, soaking duration, yolk color, yolk weight, yolk hardness, salted chicken egg.