

ABSTRAK

PENGARUH MARINASI VINEGAR KETAN HITAM, REMPAH BAWANG PUTIH-JAHE, *SODIUM TRIPOLYPHOSPHATE* TERHADAP KUALITAS FISIKOKIMIA DAGING AYAM PETELUR AFKIR

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Penelitian ini bertujuan untuk mengetahui pengaruh berbagai marinasi vinegar ketan hitam, rempah bawang putih - jahe, dan STTP terhadap kualitas fisikokimia daging ayam petelur afkir. Penelitian ini dilaksanakan pada 1--8 Desember 2025. Pengukuran pH serta pengukuran peubah daya ikat air dan susut masak dilaksanakan di Laboratorium Produksi Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang diberikan yaitu P0 (kontrol), P1 (larutan garam 1,5%), P2 (larutan garam 1,5% + 5% vinegar ketan hitam), P3 (larutan garam 1,5% + 5% bumbu jahe dan bawang putih), P4 (larutan garam 1,5% + 0,5% *sodium tripolyphosphate*). Data yang diperoleh dianalisis menggunakan Analisis Ragam (ANARA) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan marinasi berpengaruh nyata ($P < 0,05$) terhadap nilai pH dan daya ikat air, namun tidak berpengaruh nyata terhadap susut masak daging ayam petelur afkir. Marinasi dengan penambahan STTP memberikan hasil terbaik dalam meningkatkan daya ikat air, sedangkan marinasi jahe dan bawang putih cenderung menurunkan pH daging. Berdasarkan hasil penelitian dapat disimpulkan bahwa perlakuan marinasi berpotensi meningkatkan kualitas fisikokimia daging ayam petelur afkir.

Kata kunci : ayam petelur afkir, marinasi, pH, daya ikat air, susut masak.

ABSTRACT

THE EFFECT OF BLACK GLUTINOUS RICE VINEGAR MARINADE, GARLIC-GINGER SPICES, AND SODIUM TRIPOLYPHOSPHATE ON THE PHYSICOCHEMICAL QUALITY OF LAYING HEN MEAT

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This study aimed to evaluate the effects of black glutinous rice vinegar, garlic - ginger spices, and sodium tripolyphosphate (STPP) marination on the spent laying hen meat, including physicochemical quality. The research was conducted from December 1 to 8, 2025. Measurements of pH, water holding capacity, and cooking loss were carried out at the Animal Production Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The experiment was arranged in a Completely Randomized Design (CRD) consisting of five treatments with three replications. The treatments were P0 (no marination), P1 (1.5% salt solution), P2 (1.5% salt solution supplemented with 5% black glutinous rice vinegar), P3 (1.5% salt solution supplemented with 5% garlic and ginger spices), and P4 (1.5% salt solution supplemented with 0.5% sodium tripolyphosphate). Data were analyzed using analysis of variance (ANOVA) at a 5% significance level. The results indicated that marination treatments had a significant effect ($P < 0.05$) on pH value and water holding capacity, whereas no significant effect was observed on cooking loss of spent laying hen meat. Marination with sodium tripolyphosphate produced the highest water holding capacity, while marination with black glutinous rice vinegar tended to decrease meat pH. It can be concluded that marination using both natural ingredients and food-grade additives has the potential to improve the physicochemical quality of laying hen meat.

Keywords: spent laying hen, marination, pH, water holding capacity, cooking loss.