

ABSTRAK

PENGARUH SUBSTITUSI KCl DAN JAHE MERAH TERHADAP KADAR GARAM DAN KADAR AIR TELUR ASIN AYAM PADA LAMA PERENDAMAN YANG BERBEDA

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Penelitian ini bertujuan untuk mengetahui pengaruh substitusi KCl, penambahan jahe merah, dan lama perendaman terhadap kadar garam dan kadar air telur asin ayam. Penelitian ini dilaksanakan pada 04 November--02 Desember 2025, proses pembuatan dan penyimpanan bertempat di Kampung Baru, Kedaton, Bandar Lampung, pengukuran kadar garam dan kadar air dilaksanakan di Laboratorium Nutrisi dan Makanan Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 3x2 dengan 4 ulangan. Faktor pertama adalah perlakuan larutan P0 (larutan garam 20%), P1 (larutan garam dengan substitusi 20% dari NaCl oleh KCl dan penambahan jahe merah 8%), dan P2 (larutan garam dengan substitusi 20% dari NaCl oleh KCl dan penambahan jahe merah 16%). Faktor kedua adalah lama perendaman 14 dan 28 hari. Setiap kombinasi perlakuan berisi 7 butir telur, sehingga total telur yang digunakan adalah 168 butir. Parameter yang diamati adalah kadar garam *albumen*, kadar garam *yolk*, 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 tidak terdapat interaksi antara substitusi KCl dan penambahan jahe merah dengan lama perendaman. Substitusi KCl dan penambahan jahe merah tidak berpengaruh nyata terhadap kadar garam dan kadar air telur asin. Lama perendaman hingga 28 hari meningkatkan kadar garam dan menurunkan kadar air telur asin serta lama simpan yang terbaik untuk kadar garam *albumen* pada lama perendaman 14 hari sebesar 20,88%.

Kata kunci : KCl, jahe merah, lama perendaman, kadar garam, telur asin.

ABSTRACT

THE EFFECT OF SUBSTITUTION OF KCl AND RED GINGER ON THE SALT AND WATER CONTENT OF CHICKEN SALTED EGGS AT DIFFERENT SOAKING TIMES

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This study aims to determine the effect of potassium chloride (KCl) substitution, the addition of red ginger, and soaking time on the salt and water content of salted eggs. This research was conducted from November 3 to December 2, 2025, the process of making and storing in Kampung Baru, Kedaton District, Bandar Lampung. Meanwhile, the measurements of salt and water content variables were carried out at the Animal Nutrition and Feed Laboratory, Department of Animal Science, Faculty of Agriculture, University of Lampung. This study used a completely randomized design (CRD) with a 3x2 factorial arrangement and 4 replications. The first factor is the solution treatment P0 (20% salt solution), P1 (salt solution with 20% substitution of NaCl by KCl and the addition of 8% red ginger), and P2 (salt solution with 20% substitution of NaCl by KCl and the addition of 16% red ginger). The second factor was the soaking time of 14 and 28 days. Each treatment combination contained 7 eggs, resulting in a total of 168 eggs. The parameters observed were albumen salt content, yolk salt content, albumen water content, and yolk water 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 no interaction between KCl substitution and red ginger addition and soaking time. KCl substitution and red ginger addition had no significant effect on salt and water content. Soaking time of up to 28 days increased the salt content and decreased the water content of salted eggs. The best storage time for albumen salt content was 20.88% at 14 days.

Keyword : KCl, red ginger, soaking time, salt content, salted eggs.