

KUALITAS FISIK DAN MIKROSTRUKTUR AYAM SUNTIK AIR PADA PENYIMPANAN SUHU REFRIGERATOR DAN SUHU KAMAR

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perlakuan penyuntikan air pada daging dada ayam broiler pada penyimpanan suhu refrigerator dan suhu kamar terhadap kualitas fisik daging dan mikrostruktur daging. Penelitian ini menggunakan 24 daging dada ayam broiler yang dibagi menjadi dua untuk dua perlakuan, yaitu segar (tanpa perlakuan) dan suntik air. Masing-masing perlakuan disimpan dalam dua suhu penyimpanan, yaitu suhu kamar dan suhu refrigerator, selanjutnya dilakukan uji kualitas fisik dan mikrostruktur. Uji kualitas fisik meliputi pH, susut masak, daya ikat air dan keempukan. Uji mikrostruktur dilakukan di laboratorium dengan menggunakan mikroskop elektron. Data yang diperoleh dianalisis dari *Completely Randomized Block Design* (CRBD). Hasil penelitian menunjukkan bahwa nilai pH berpengaruh nyata ($P < 0,05$) terhadap perlakuan dan penyimpanan. Susut masak, keempukan dan daya ikat air daging berbeda nyata terhadap perlakuan dan penyimpanan, sedangkan nilai susut masak pada penyimpanan suhu kamar dan refrigerator menunjukkan hasil yang tidak berbeda nyata atau *non significant*. Hasil gambar mikrostruktur daging dada ayam menunjukkan bahwa daging dada ayam dengan perlakuan suntik air dan penyimpanan pada suhu kamar mempunyai serat yang paling tidak teratur.

(Kata kunci: Ayam suntik air, Kualitas fisik daging, Mikrostruktur daging)

PHYSICAL QUALITY AND MICROSTRUCTURE OF WATER INJECTED CHICKEN IN REFRIGERATOR TEMPERATURE AND ROOM TEMPERATURE STORAGE

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ABSTRACT

The research was done to know the effect of water injected treatment in breast meat chicken in refrigerator and room temperature of storage towards physical quality and microstructure. This research used 24 breast meat of chickens broiler, which were divided into two groups with two different treatments namely; treated as fresh meat (without specific treatment) and also water-injection treatment. Each of the treatment sampling was treated at specific temperature namely; room temperature and refrigeration temperature, then each of the sample was tested on physical quality and meat microstructure. The physical quality test included; pH, cooking loss, water holding capacity and juiciness. Meat microstructure test was conducted at the laboratory by using electron microscope. Data were analyzed from *Completely Randomized Block Design (CRBD)*. The results showed that pH value was significantly different ($P < 0.05$) due to treatment and storage. Cooking loss, juiciness and water-holding capacity were significant, but cooking loss in refrigerator and room storage was not significant. Result of the meat microstructure showed that chicken breast meat with water injection treatment and stored at room temperature performed a most irregular fiber.

(Keywords: Water injected chicken, Physical quality of meat, Meat microstructure)