

SIFAT FUNGSIONAL TELUR AYAM LOKAL MERAWANG BANGKA, MERAWANG SEMBAWA DAN MURUNG PANGGANG

Arviand Fachry Irwansyah

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INTISARI

Ayam lokal Merawang Bangka, Merawang Sembawa, dan Murung Panggang adalah ayam yang telah diadaptasikan, dan berkembang biak selama beberapa generasi. Ketiga jenis ayam lokal tersebut memiliki potensi sebagai ayam petelur untuk memenuhi kebutuhan konsumsi telur Indonesia. Salah satu parameter untuk mengukur kualitas telur antara lain sifat fungsional telur. Penelitian ini bertujuan untuk mengetahui perbedaan sifat fungsional telur ayam lokal Merawang Bangka, Merawang Sembawa, dan Murung Panggang. Pengujian sifat fungsional telur meliputi kapasitas buih, stabilitas buih, kepadatan buih, kapasitas emulsi, stabilitas emulsi, dan daya ikat air gel. Sampel telur umur 0 hari dari ayam berumur 48 minggu. Data dianalisis menggunakan *One Way-ANOVA* dan diuji lanjut menggunakan *Duncan Multiple Range Test*. Hasil penelitian menunjukkan bahwa perbedaan jenis ayam lokal berpengaruh nyata ($P < 0,05$) terhadap kapasitas dan kepadatan buih *albumen*, namun tidak berpengaruh terhadap stabilitas buih *albumen*, kapasitas dan stabilitas emulsi *yolk*, dan daya ikat air gel *albumen*. Rerata kapasitas buih *albumen* ayam Merawang Bangka sebesar 625,479%, Merawang Sembawa 504,792%, dan Murung Panggang 559,224%. Rerata kepadatan buih *albumen* Merawang Bangka sebesar 159,9 mg/ml, Merawang Sembawa 198,867 mg/ml, dan Murung Panggang 171,517 mg/ml. Rerata stabilitas buih *albumen* Merawang Bangka, Merawang Sembawa dan Murung Panggang sebesar 38,461%, kapasitas emulsi *yolk* 7,304%, percepatan perubahan emulsi *yolk* 0,0149 ml/menit, dan daya ikat air gel *albumen* sebesar 74,78%. Kesimpulan penelitian adalah telur ayam lokal Merawang Bangka, Merawang Sembawa dan Murung Panggang memiliki sifat fungsional yang berbeda. Telur ayam Merawang Bangka memiliki kapasitas buih lebih tinggi, sedangkan telur ayam Merawang Sembawa memiliki kepadatan buih lebih tinggi.

Kata kunci: Telur ayam lokal, Merawang Bangka, Merawang Sembawa, Murung Panggang, Sifat fungsional telur

FUNCTIONAL PROPERTIES OF LOCAL CHICKEN EGGS FROM MERAWANG BANGKA, MERAWANG SEMBAWA AND MURUNG PANGGANG

Arviand Fachry Irwansyah

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ABSTRACT

The local chicken of Merawang Bangka, Merawang Sembawa and Murung Panggang are chickens that had been adapted, and breed for generations. The three types of local chickens have the potential as laying hens. One of the parameters to measure egg quality is the functional properties of eggs. This study aims to determine the functional properties of local chicken egg from Merawang Bangka, Merawang Sembawa and Murung Panggang. The tests include foaming capacity, foaming stability, foam density, emulsion capacity, emulsion stability, and water holding capacity. Samples of 0 day old eggs from 48 weeks old laying hen. Data were analyzed using One Way-ANOVA and further tested using Duncan Multiple Range Test. The results showed that the different types of local chickens had a significant effect ($P < 0,05$) on the capacity and density of albumen foam, but had no effect on albumen foam stability, egg yolk emulsion capacity and stability, and the water holding capacity of albumen gel. The average of Merawang Bangka albumen foam capacity was 625.479%, Merawang Sembawa 504.792%, and Murung Panggang was 559.224%. The average of Merawang Bangka albumen foam density was 159.9 mg/ml, Merawang Sembawa 198.867 mg/ml, and Murung Panggang was 171.517 mg/ml. The average of Merawang Bangka, Merawang Sembawa and Murung Panggang albumen foam stability was 38.461%, egg yolk emulsion capacity was 7.304%, egg yolk emulsion change acceleration was 0.0149 ml/minute, water holding capacity of albumen gel was 74.78%. The conclusion was Merawang Bangka, Merawang Sembawa and Murung Panggang lokal chicken eggs had different functional properties. Merawang Bangka chicken eggs had higher foaming capacity, while Merawang Sembawa had higher foam density.

Keywords: Local chicken eggs, Merawang Bangka, Merawang Sembawa, Murung Panggang, Functional properties of eggs