

**PENGARUH LAMA MARINASI DAN LAMA PENYIMPANAN SUHU
RUANG *READY TO EAT DAKGALBI* KEMASAN
KALENG TERHADAP KUALITAS FISIK,
TOTAL BAKTERI, DAN SENSORIS**

**Amalia Dwi Fadilla Nur
18/424534/PT/07586**

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama marinasi dan lama penyimpanan suhu ruang *ready to eat dakgalbi* kemasan kaleng terhadap kualitas fisik (DIA, pH, dan Keempukan), total bakteri, dan sensoris. Bahan utama yang digunakan pada penelitian ini antara lain daging ayam bagian dada dengan kombinasi sayuran kentang dan wortel. Bahan bumbu yang digunakan untuk marinasi antara lain saos *gochujang*, bawang putih, kecap asin, bubuk cabai, gula pasir, jahe, merica, minyak wijen. Perlakuan lama marinasi yang digunakan yaitu 0, 30, 60, dan 90 menit. Uji umur simpan untuk uji kualitas fisik dan sensoris dilakukan pada minggu ke-0, 1, 2, 3, 4, 5, 6, sedangkan untuk uji total bakteri pada minggu ke-1, 3, dan 5. Parameter yang diuji adalah kualitas fisik (pH, DIA dan Keempukan), total bakteri (TPC), dan sensoris (warna, rasa, aroma, tekstur, dan daya terima). Berdasarkan hasil penelitian yang telah diperoleh diketahui bahwa lama marinasi 90 menit tidak mempengaruhi kualitas fisik pH dan total bakteri, menurunkan nilai daya ikat air yaitu sebanyak 3,46% namun meningkatkan keempukan sebesar 0,17 kg/cm² *RTE dakgalbi* dibandingkan perlakuan kontrol serta meningkatkan kualitas sensoris yaitu rasa, aroma, dan daya terima ($P < 0,05$). Lama penyimpanan menurunkan kualitas fisik dan mempengaruhi kualitas sensoris (aroma dan tekstur) serta total bakteri *RTE dakgalbi* ($P < 0,05$), namun tetap memiliki kualitas yang baik hingga penyimpanan minggu ke-5. Kesimpulan penelitian ini adalah kualitas terbaik *RTE dakgalbi* kemasan kaleng pada lama marinasi 90 menit yang disimpan selama 5 minggu penyimpanan.

Kata kunci: *Dakgalbi*, Lama marinasi, Lama penyimpanan, Kualitas fisik, Total bakteri, Sensoris

EFFECTS OF MARINATION AND STORAGE TIME AT ROOM TEMPERATURE OF CANNED READY TO EAT *DAKGALBI* ON PHYSIC, TOTAL BACTERIA, AND SENSORY QUALITIES

Amalia Dwi Fadilla Nur
18/424534/PT/07586

ABSTRACT

This study aimed to determine the effect of marination and storage time of canned ready to eat *dakgalbi* on physic (WHC, pH, and tenderness), total bacteria, and sensory qualities. The main ingredient is chicken breast with potato and carrot for a vegetable combination. The ingredients used to marinade include *gochujang* sauce, garlic, soy sauce, chili powder, sugar, ginger, pepper, and sesame oil. The treatment of marination time was 0, 30, 60, and 90 minutes. The test for physic and sensory qualities was carried out at weeks 0, 1, 2, 3, 4, 5, and 6 storage, and then the total bacteria test was carried out at weeks 1, 3, and 5. Parameters to be tested are physic qualities (WHC, pH, and tenderness), total bacteria (TPC), and sensory qualities (color, taste, aroma, texture, and acceptability). Based on the results of the research that has been obtained, it is known that a 90-minute marinade does not affect the physic quality of pH and total bacteria, reduces the water holding capacity as much as 3,46% but increases the tenderness by 0,17 kg/cm² RTE *dakgalbi* compared to the control treatment and improve sensory quality, including taste, aroma, and acceptability ($P < 0,05$). Storage time decreased the physical quality and affected the sensory quality (aroma and texture) and total bacteria of RTE *dakgalbi* ($P < 0,05$) but still had good quality until the 5th week of storage. The conclusion of this study is that the best quality of RTE *dakgalbi* canned at 90 minutes of marinade which is stored for 5 weeks of storage.

Keywords: *Dakgalbi*, Marination time, Storage time, Physic quality, Total bacteria, Sensory