

**PENGARUH PENGGUNAAN AIR BERTEMPERATUR TINGGI
TERHADAP KADAR NITRIT DAN KUALITAS FISIK PADA
PENCUCIAN SARANG BURUNG WALET
PUTIH (*Aerodramus fuciphagus*)**

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INTISARI

Penelitian bertujuan untuk mengetahui apakah pencucian sarang walet menggunakan air ber temperatur tinggi dapat mengurangi kandungan kadar nitrit lebih banyak dan dapat berpengaruh pada kualitas fisik, dibandingkan dengan pencucian menggunakan air dingin. Sebanyak 12 sampel sarang walet dibagi kedalam empat kelompok, yaitu tanpa perlakuan (P_0), dibersihkan dengan air dingin (P_1), dengan bantuan air bersuhu 70°C (P_2) dan dengan bantuan air bersuhu 100°C (P_3) masing-masing maksimal selama satu menit. Data kadar nitrit sarang walet diperoleh menggunakan spektrofotometer UV-VIS 1601PC Shimadzu pada λ 540 nm. Kualitas fisik sarang walet dinilai dengan mengamati warna, keutuhan dan kerapatan sarang walet secara langsung. Data dianalisis variansi, dilanjutkan *Duncan's new Multiple Range Test* (DMRT) untuk mengetahui perbedaan antar rata-rata. Kadar nitrit terendah diperoleh pada pencucian menggunakan bantuan air bersuhu 100°C (25,02 ppm), diikuti perlakuan air bersuhu 70°C (34,37 ppm) dan air biasa (56,99 ppm). Sarang walet yang dicuci dengan bantuan air bersuhu 70°C dan 100°C memiliki warna lebih terang, dibandingkan dengan pencucian menggunakan air biasa. Dari hasil penelitian ini disimpulkan bahwa perlakuan pencucian dengan bantuan air bersuhu 100°C memiliki kadar nitrit terendah dan kualitas fisik terbaik dibandingkan perlakuan lainnya.

(Kata kunci: Sarang burung walet, Pencucian, Air ber temperatur tinggi, Kadar nitrit, Kualitas fisik)

THE EFFECT OF WHITE EDIBLE BIRD'S NEST (*Aerodramus fuciphagus*) WASHING TREATMENTS BY USING HOT WATER ON THE NITRITE LEVEL AND PHYSICAL QUALITIES

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ABSTRACT

This study aims to determine whether washing edible bird's nest (EBN) using high temperature water could reduce nitrite levels significantly compared to tap water. This study also aims to compare the physical qualities of EBNs washed under tap water, and under high temperature water which was divided into 70°C, and 100°C. 12 EBN samples were divided into four treatment groups, namely without washing (P₀), washed by using tap water (P₁), with water at 70°C (P₂), and 100°C (P₃) for a maximum of one minute. The test carried out was the measurement of nitrite levels using the spectrophotometric method at a wavelength of 540 nm. The EBNs' physical qualities then graded by observing the color, integrity, and density of the EBNs directly. Data on nitrite levels were analyzed using one way ANOVA, continued with Duncan's test to determine the difference between treatments. The difference was declared significant when $p < 0.05$. The lowest nitrite levels were obtained by washing EBNs with 100°C water (25,02 ppm), followed by 70°C water (34,37 ppm) and tap water (56,99 ppm). EBNs that are washed under 70°C and 100°C water have a relatively lighter color compared to tap water washing treatment. In conclusion, EBNs washed using 100°C water have the lowest nitrite levels and the best physical qualities than other washing treatments.

(Key words: Edible bird nest, Washing, Hot water, Nitrite level, Physical quality)