

PENGARUH DURASI PEMASAKAN PRESTO DENGAN AIR KELAPA TERHADAP KUALITAS KIMIA DAN SENSORIS AYAM UNGKEP PETELUR AFKIR

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan media pemasakan dan lama masak dengan metode presto terhadap komposisi kimia (kadar air, protein, lemak, dan kolagen) dan karakteristik sensoris (warna, rasa, keempukan, tekstur, aroma dan daya terima) ayam ungkep petelur afkir. Penelitian ini terbagi atas dua perlakuan, yaitu perbedaan media (air dan air kelapa) dan durasi pemasakan (15, 30, dan 45 menit). Setiap perlakuan dilakukan pengulangan sebanyak tiga kali. Daging ayam yang digunakan adalah daging ayam bagian dada. Nilai karakteristik sensoris daging diperoleh melalui pengujian 15 orang panelis yang tidak terlatih. Komposisi kimia dianalisis menggunakan analisis Rancangan Acak Lengkap pola faktorial 2x3 (2 media masak dan 3 durasi pemasakan). Karakteristik sensori dianalisis dengan analisis non parametrik uji *Friedman Test*. Perbedaan rerata akan diuji dengan *Duncan's New Multiple Range Test*. Berdasarkan hasil penelitian mengenai komposisi kimia, lama pemasakan tidak berpengaruh ($P>0,05$) terhadap kadar air (63,07-63,47%), protein (28,42-29,13%), lemak (3,60-3,93%) dan kolagen (2,07-2,30%). Penggunaan media air kelapa dapat menurunkan kadar kolagen (2,02-2,31%). Interaksi antara media pemasakan dan lama pemasakan tidak berpengaruh ($P>0,05$) terhadap kualitas kimia. Berdasarkan hasil penelitian mengenai karakteristik sensoris, durasi pemasakan selama 45 menit memperoleh skor tertinggi pada warna (3,84), tekstur (4,08), keempukan (4,13), aroma (3,90), rasa (4,07) dan daya terima (4,08). Perbedaan media pemasakan tidak berpengaruh ($P>0,05$) terhadap kualitas sensoris. Interaksi antara media dan lama pemasakan berpengaruh nyata ($P<0,05$) terhadap kualitas sensoris. Kesimpulan penelitian ini adalah pemasakan presto selama 45 menit menggunakan air kelapa memberikan hasil yang paling baik terhadap kualitas kimia dan sensoris ayam ungkep petelur afkir.

Kata Kunci: Ayam petelur afkir, Presto, air kelapa, Kualitas kimia, Kualitas sensoris.

EFFECT OF COOKING DURATION OF PRESSURE COOKER WITH COCONUT WATER ON CHEMICAL AND SENSORY QUALITY OF BOILED REJECTED LAYING HEN

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ABSTRACT

This study aimed to determine the effect of cooking medium and cooking duration with pressure cooker on the chemical composition (moisture, protein, fat, and collagen content) and sensory characteristics (color, taste, tenderness, texture, aroma and acceptance level) of rejected laying hen. This research was divided into two treatments, in medium (water and coconut water) and cooking duration (15, 30, and 45 minutes). Each treatment consist of three replication. The value of sensory characteristics of meat was obtained by 15 untrained panelists. The data obtained were analyzed using analysis of completely randomized design with a 2x3 factorial (2 cooking medium and 3 cooking durations). Sensory characteristics were analyzed with non-parametric analysis by Friedman Test. Average of difference tested with Duncan's New Multiple Range Test. Based on the study, cooking duration did not have a significant effect ($P>0,05$) on the moisture (63,07-63,47%), protein (28,42-29,13%), fat (3,60-3,93%) and collagen (2,07-2,30%) content. Coconut water could lower the collagen content (2,07-2,30%). The interaction medium and cooking duration did not have a significant effect ($P>0,05$) on the chemical quality. Based on study, 45 minutes cooking duration got the highest score on color (3,84), texture (4,08), tenderness (4,13), aroma (3,90), taste (4,07) and acceptance level (4,08). Sensory quality were not significantly affected ($P>0,05$) by cooking medium. The interaction medium and cooking duration did not have a significant effect ($P>0,05$) on the sensory quality. The conclusion of this research was the best cooking duration were the 45 minutes with coconut water on the chemical and sensory quality rejected laying hen.

Keywords: Rejected laying hen, Pressure cooker, Coconut water, Chemical quality, Sensory quality.