

## **PENGARUH MARINASI PERASAN JAHE (*Zingiber officinale*) TERHADAP KUALITAS FISIK DAN SENSORIS SATE KAMBING**

**Khoirunisa Zahrawani**

**18/428065/PT/07719**

### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh marinasi jahe terhadap kualitas fisik dan sensoris sate kambing. Penelitian dilakukan dengan menggunakan empat macam perlakuan marinasi pada daging kambing yaitu dengan level 0, 5, 10, dan 15% dari berat daging. Marinasi dengan perasan jahe dilakukan selama 30 menit pada suhu ruang. Daging kemudian dicampur dengan bumbu dan didiamkan selama 15 menit. Daging lalu ditusukkan pada tusuk sate kemudian dibakar. Daging kemudian siap untuk diuji. Penelitian dilakukan dengan pengulangan sebanyak empat kali untuk masing masing perlakuan. Parameter yang diamati meliputi kualitas fisik dengan variabel berupa pH, daya ikat air, dan keempukan, dan kualitas sensoris dengan variabel berupa warna, rasa, aroma, tekstur, dan daya terima. Uji kualitas fisik dianalisis menggunakan rancangan acak lengkap (RAL) pola searah, yang dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT) apabila didapat hasil yang signifikan. Uji sensoris dianalisis menggunakan analisis *non-parametrik* uji *Hedonik Kruskal-Wallis*, yang dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT) apabila didapat hasil yang signifikan. Hasil penelitian menunjukkan marinasi dengan perasan jahe berpengaruh nyata ( $P \leq 0,50$ ) terhadap daya ikat air sate kambing yaitu 52,06; 51,74; 48,60; dan 41,34%; skor aroma sate kambing yaitu 3,47; 3,73; 3,47; dan 3,00 serta skor rasa sate kambing yaitu 3,40; 3,73; 3,20; dan 2,93; namun menunjukkan hasil yang berbeda nyata terhadap nilai pH, keempukan, warna, tekstur, dan daya terima sate kambing. Kesimpulan yang diperoleh yaitu marinasi dengan perasan jahe dapat menurunkan daya ikat air, aroma dan rasa dari sate kambing. Marinasi dengan ekstrak jahe tidak berpengaruh nyata terhadap pH, keempukan, warna, tekstur, dan daya terima sate kambing.

**Kata Kunci:** Sate kambing, jahe, marinasi, kualitas fisik, dan kualitas sensoris.

## **THE EFFECT OF GINGER JUICE (*Zingiber officinale*) MARINATION ON PHYSICAL AND SENSORY QUALITY OF GOAT SATAY**

**Khoirunisa Zahrawani**

**18/428065/PT/07719**

### **ABSTRACT**

This study aims to determine the effect of marination using ginger juice on the physical and sensory qualities of goat satay. This study was conducted using four different treatment of marination on goat meat that using ginger juice 0%, 5%, 10%, and 15% by the weight of the meat. Marinating treatment was carried out for 30 minutes at room temperature. After the marination process, the spices added to the goat meat and left for 15 minutes. After that, the goat meat skewered using wooden skewer then burned until cooked. The goat satay then ready to be tested. The study was conducted with four replications for each treatment. The variables observed in this study were pH, water holding capacity, tenderness, color, taste, smell, texture, and acceptability of goat satay. The data from the physical quality test were analyzed using the Completely Randomized Design (CRD)-One Way ANOVA followed by Duncan's Multiple Range Test (DMRT) if the results were significant. The data of sensory test were analyzed non-parametrically with the hedonic test according to Kruskal-Wallis (H-test) followed by Mann Whitney (U-test) if the results were significant. The results showed that marination with ginger extract had a significant effect ( $P \leq 0.50$ ) on the water holding capacity of goat satay is 52,06; 51,74; 48,60; and 41,34%; the aroma score of goat satay is 3,47; 3,73; 3,47; and 3,00 and the score for the taste of goat satay is 3,40; 3,73; 3,20; and 2,93; but showed significantly different results on the value of pH, tenderness, color, texture, and the acceptability of goat satay. The conclusion obtained is that marination with ginger juice can reduce the water holding capacity, aroma and taste of goat satay. Marinating with ginger juice had no significant effect on the pH, tenderness, color, texture and acceptability of the goat satay.

**Keyword:** goat satay, ginger, marination, physical quality, dan sensory quality.