

## PENGARUH PENYIMPANAN PADA SUHU REFRIGERATOR TERHADAP KUALITAS KIMIA, MIKROBIOLOGIS DAN FISIK BAKSO DAGING AYAM PROPOLIS

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### INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama penyimpanan pada suhu refrigerator terhadap kualitas kimia, mikrobiologis dan fisik bakso ayam dengan penambahan ekstrak propolis. Bahan yang digunakan pada penelitian ini adalah daging ayam broiler bagian dada, tepung tapioka, ekstrak propolis, bawang putih, merica, garam, penyedap rasa, STPP dan air es. Perlakuan dilakukan dengan membandingkan antara bakso dengan atau tanpa penambahan ekstrak propolis sebesar 0,5% dari berat adonan, kemudian disimpan pada kulkas dengan lama penyimpanan pada hari ke 0, 2, 4, 6 dan 8 hari dengan pengulangan sebanyak lima kali dengan variable berupa: kualitas kimia, mikrobiologis dan fisik. Penelitian ini menggunakan metode penelitian kuantitatif deskriptif. Hasil rerata kualitas kimia, kualitas mikrobiologis dan kualitas fisik dianalisis menggunakan analisis pola faktorial. Perbedaan rerata dihitung dengan uji *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan bahwa lama penyimpanan pada bakso ayam propolis tidak berpengaruh nyata ( $P>0,05$ ) terhadap nilai pH, keempukaan, kadar air dan nilai TPC serta memiliki pengaruh sangat nyata ( $P<0,01$ ) terhadap nilai DIA, protein dan lemak. Kesimpulan penelitian ini adalah semakin lama waktu lama simpan maka nilai pH, keempukaan dan TPC meningkat, tetapi menurunkan DIA, kadar air, protein dan lemak sehingga terjadi penurunan kualitas kimia dan menaikkan nilai keempukaan. Pemberian propolis 0,5% pada bakso ayam broiler belum dapat memperbaiki kualitas bakso secara kimia, mikrobiologis dan fisik.

**Kata kunci:** Bakso ayam, Propolis, Kualitas fisik, Kualitas kimia, dan mikrobiologis.

## THE EFFECT OF REFRIGERATED STORAGE ON CHEMICAL, MICROBIOLOGICAL, AND PHYSICAL QUALITY OF CHICKEN MEATBALLS WITH PROPOLIS

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### ABSTRACT

This study aims to determine the effect of storage time at refrigerator temperature on the chemical, microbiological and physical quality of chicken meatballs with the addition of propolis extract. The materials used in this study were broiler breast meat, tapioca flour, propolis extract, garlic, pepper, salt, flavoring, STPP and ice water. The treatment was carried out by comparing meatballs with or without the addition of propolis extract at 0.5% of the dough weight, then stored in the refrigerator with storage time on days 0, 2, 4, 6 and 8 days with repetition five times with variables such as: chemical, microbiological and physical quality. This research used descriptive quantitative research method. The average results of chemical quality, microbiological quality and physical quality were analyzed using factorial pattern analysis. The mean difference was calculated by Duncan's New Multiple Range Test. The results showed that the length of storage on propolis chicken meatballs had no significant effect ( $P > 0.05$ ) on pH value, surface, moisture content and TPC value and had a very significant effect ( $P < 0.01$ ) on DIA, protein and fat values. The conclusion of this study is that the longer the storage time, the pH, surface and TPC values increase, but decrease the DIA, water content, protein and fat so that there is a decrease in chemical quality and increase the surface value. Giving 0.5% propolis to broiler meatballs has not been able to improve the quality of meatballs chemically, microbiologically and physically.

**Keywords:** Chicken meatballs, Propolis, Chemical Quality, Physical Quality, and Microbiological Quality.