SUBSTITUSI MONOSODIUM GLUTAMAT DENGAN DAUN SENGKUBAK DAN LAMA PENYIMPANAN TERHADAP KUALITAS FISIK DAN SENSORIS EMPAL GENTONG KALENG

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan daun sengkubak sebagai penyedap rasa alami terhadap kualitas fisik dan sensoris empal gentong kaleng pada penyimpanan suhu ruang. Bahan yang digunakan dalam penelitian ini yaitu daging sapi, jeroan sapi, daun sengkubak, serai, kapulaga, gula, garam, jeruk nipis, lada, cengkeh, jahe, daun salam, kayu manis, daun kucai, ketumbar, bawang merah, bawang putih, kemiri, kunyit, jinten dan santan. Perlakuan persentase pemberian daun sengkubak yaitu 0% (P0), 5% (P1), 10% (P2), dan 15% (P3). Uji umur simpan untuk uji kualitas fisik dan senssoris dilakukan pada minggu ke-0, 2, 4, dan 6. Parameter yang diuji adalah kualitas fisik (pH, DIA, dan keempukan) dan sensoris (warna, rasa, aroma, tekstur, dan daya terima). Data yang diperoleh dianalisis statistik menggunakan Analisis Variansi Rancangan Acak Lengkap (RAL) pola *factorial*. Analisis data yang digunakan untuk uji sensoris adalah metode *Friedman*. Uji lanjut dilakukan dengan *Duncan's Multiple Range Tests* (DMRT). Berdasarkan hasil penelitian yang telah diperoleh diketahui bahwa substitusi MSG dengan daun sengkubak menurunkan kualitas fisik (pH) namun meningkatkan Daya Ikat Air (DIA) sebesar 17,25%, keempukan sebesar 0,5 kg/cm^2, dan sensoris (rasa, tekstur, dan daya terima). Lama penyimpanan menurunkan kualitas fisik DIA namun meningkatkan nilai pH sebesar 7,1%, keempukan sebesar 0,02 kg/cm^2, dan sensoris (daya terima). Kesimpulan penelitian ini adalah pada parameter kualitas fisik dan sensoris, substitusi 5% daun sengkubak selama penyimpanan 4 minggu dan substitusi 15% daun sengkubak selama penyimpanan 6 minggu menjadi pilihan yang efisien yang dapat memperpanjang masa simpan produk empal gentong kaleng.

Kata Kunci: Daging Sapi, Empal Gentong, Daun Sengkubak, Penyedap Alami

SUBSTITUTION OF MONOSODIUM GLUTAMATE WITH SENGKUBAK LEAVES AND STORAGE TIME ON THE PHYSICAL AND SENSORY QUALITIES OF CANNED EMPAL GENTONG

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ABSTRACT

This research aims to discover the effect of sengkubak leaf as a natural seasoning against the physical and sensory of canned empal gentong during storage at ambient temperature. Materials used were cow meat, cow intestine, sengkubak leaf, lemongrass, cardamom, sugar, salt, lime, pepper, clove, ginger, bay leaf, cinnamon, chives, coriander, onion, garlic, candlenut, turmeric, cumin, and coconut milk. Sengkubak leaf additions were 0% (P0), 5% (P1), 10% (P2), and 15% (P3). The test for physic and sensory qualities were carried out at weeks 0, 2, 4, and 6. Parameters to be tested are physic qualities (pH values, WHC, and tenderness) and sensory (color, taste, aroma, texture, and overall acceptability). Data gathered was analyzed with Completely Randomized Design Variance Analysis. The Friedman method was used as a sensory test. Continued with Duncan's Multiple Range Test (DMRT). Based on the results of the research that has been obtained, it is known that the substitution of MSG with sengkubak leaves reduces physical quality (pH values) but increases Water Holding Capacity (WHC) by 17.25%, tenderness by 0.5 kg/cm^2, and sensory (taste, texture, and overall acceptability). Storage time reduced the physical quality of WHC but increased the pH values by 7.1%, the tenderness by 0.02 kg/cm^2, and the sensory (overall acceptability). This study concludes that on physical and sensory quality parameters, substituting a 5% of sengkubak leaves with four weeks of storage time and substituting a 15% of sengkubak leaves with six weeks of storage is an efficient choice that can extend the shelf life of canned empal gentong products.

Keywords: Cow Meat, Empal Gentong, Sengkubak Leaf, Natural Seasoning