

## **PENGARUH KEMASAN VAKUM DAN LAMA PENYIMPANAN TERHADAP KUALITAS KIMIA DAN FISIK DAGING SAPI ASAP**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan kemasan vakum dan lama penyimpanan terhadap kualitas kimia dan fisik daging sapi asap. Penelitian ini menggunakan daging sapi lokal PO bagian *sirloin*. Penyimpanan dilakukan pada temperatur kulkas. Parameter yang diuji adalah kualitas kimia yang meliputi kadar air, protein, dan lemak dan kualitas fisik yang meliputi daya ikat air, nilai pH, dan keempukan. Analisis data pengujian analisis variansi pada pola faktorial 2x4 yaitu jenis penyimpanan berupa penyimpanan vakum dan non-vakum, dan lama penyimpanan berupa penyimpanan 0, 7, 14, dan 21 hari. Hasil analisis data menunjukkan bahwa jenis pengemasan tidak berpengaruh nyata ( $P>0,05$ ), sedangkan lama penyimpanan berpengaruh nyata ( $P<0,05$ ) terhadap kualitas kimia dan fisik daging sapi asap. Tidak terdapat interaksi antara jenis pengemasan dengan lama penyimpanan terhadap kualitas kimia dan fisik daging sapi asap ( $P>0,05$ ). Kualitas kimia yang diperoleh dari penelitian ini meliputi kadar lemak (2,36-4,99%), kadar air (61,45-66,20%), dan kadar protein (27,00-30,21%). Kualitas fisik yang diperoleh dari penelitian ini meliputi keempukan (2,93-4,67 kg/cm<sup>2</sup>), pH (5,73-6,40), dan daya ikat air (32,76-36,27%). Kesimpulan dari penelitian ini adalah kemasan vakum dan non-vakum masing-masing dapat mempertahankan kualitas kimia dan fisik daging sapi asap pada tingkatan yang tidak jauh berbeda. Daging sapi asap mengalami penurunan kadar protein dan lemak selama penyimpanan. Daging sapi asap mengalami peningkatan kadar air, nilai pH, dan nilai keempukan.

**Kata kunci:** Vakum, Penyimpanan, Fisik, Kimia, Daging asap

## **EFFECT OF VACUUM PACKAGING AND STORAGE TIME ON THE CHEMICAL AND PHYSICAL QUALITIES OF SMOKED BEEF**

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### **ABSTRACT**

This study aimed to determine the influence of vacuum packaging and storage duration on the chemical and physical qualities of smoked beef. Local PO beef from the sirloin part was used in this research. Storage was conducted at refrigerator temperature. Parameters tested included chemical qualities (moisture, protein, and fat content) and physical qualities (water holding capacity, pH value, and tenderness). Data analysis was performed using an analysis of variance with a factorial pattern of 2x4, involving storage types (vacuum and non-vacuum) and storage durations (0, 7, 14, and 21 days). The data analysis results indicated that the type of packaging had no significant effect ( $P>0.05$ ), while storage duration had a significant effect ( $P<0.05$ ) on the chemical and physical qualities of smoked beef. There was no interaction observed between the type of packaging and storage duration concerning the chemical and physical qualities of smoked beef ( $P>0.05$ ). The chemical qualities obtained from this research included fat content (2.36-4.99%), moisture content (61.45-66.20%), and protein content (27.00-30.21%). The physical quality obtained were tenderness (2.93-4.67 kg/cm<sup>2</sup>), pH (5.73-6.40), and water holding capacity (32.76-36.27%). The conclusion drawn from this study is that both vacuum and non-vacuum packaging were able to maintain the chemical and physical qualities of smoked beef at relatively similar levels. Smoked beef experienced a decrease in protein and fat content during storage, while it showed an increase in moisture content, pH value, and tenderness.

**Keywords:** Vacuum, Storage, Physical, Chemical, Smoked beef