

## **KUALITAS KIMIA DAN SENSORIS DAGING ITIK HIBRIDA JANTAN PADA UMUR POTONG YANG BERBEDA**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh umur potong terhadap komposisi kimia dan sifat sensoris daging itik Hibrida jantan. Penelitian dilakukan selama tiga bulan pada 30 ekor itik Hibrida yang terdiri dari 10 ekor itik jantan dengan umur 8, 10 dan 12 minggu. Penelitian ini dilaksanakan di Tegal Jatimulyo, Jambidan, Banguntapan, Bantul. Penyembelihan menggunakan metode halal. Uji komposisi kimia dan sifat sensoris menggunakan sampel daging itik bagian dada. Variabel analisis komposisi kimia meliputi kadar air, protein, dan lemak, sedangkan variabel analisis sifat sensoris meliputi warna, aroma, tekstur, keempukan, dan daya terima. Data komposisi kimia dianalisis menggunakan RAL (Rancangan Acak Lengkap) pola searah, apabila menunjukkan data yang berbeda nyata kemudian dilakukan uji lanjutan dengan *Duncan's Multiple Range Test* (DMRT). Data sifat sensoris dianalisis menggunakan uji *Kruskal and Wallis Test*. Data dianalisis menggunakan bantuan *software Statistical Package for Social Science* (SPSS) versi 25. Hasil analisis data menunjukkan bahwa perbedaan umur potong berpengaruh nyata ( $P < 0,05$ ) terhadap kadar protein (24,78%; 24,10; 23,46) dan kadar lemak (3,72%; 4,42; 4,62%) serta tidak berpengaruh nyata terhadap kadar air (74,97%; 74,74%; 74,01%), warna (6,33%; 5,41%; 5,40%), aroma (6,40%; 5,54%; 5,53%), tekstur (6,40%; 6,27%; 6,13%), keempukan (6,47%; 5,87%; 5,73%) dan daya terima (6,80%; 6,07%; 6,00%). Kesimpulan penelitian ini adalah kadar protein umur 8 minggu lebih tinggi dibanding umur 10 minggu dan umur 12 minggu. Kadar lemak umur 8 minggu lebih rendah dibanding umur 10 minggu dan umur 12 minggu.

Kata Kunci: Itik Hibrida, Jenis kelamin, Umur potong, Komposisi Kimia, Sifat Sensoris.

## **CHEMICAL AND SENSORY QUALITY OF MALE HYBRID DUCK MEAT AT DIFFERENT SLAUGHTER AGES**

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### **ABSTRACT**

This study aimed to determine the effect of age of slaughter on chemical composition and sensorial characteristic of male hybrid duck meat. The study was conducted for three months on 30 hybrid ducks consisting of 10 male ducks aged 8, 10 and 12 weeks. This study was carried out at Tegal Jatimulyo, Jambidan, Banguntapan, Bantul. Slaughter using the halal method. Test of chemical composition and sensorial characteristic using samples of duck breast meat. Chemical composition analysis variables include moisture, protein, and fat, while sensorial characteristic analysis variables include color, flavor, texture, tenderness, and acceptability. Chemical composition data were analyzed using a completely randomized design with a unidirectional pattern, if the data showed significantly different results, a follow-up test was carried out using the Duncan's Multiple Range Test (DMRT). Sensorial characteristic data were analyzed using Kruskal and Wallis Test. Data was analyzed using the Statistical Package for Social Science (SPSS) version 25 software. The results showed that slaughter age treatment affected ( $P < 0,05$ ) the levels of protein (24,78%; 24,10; 23,46) and fat (3,72%; 4,42; 4,62%), and not significantly affected ( $P > 0,05$ ) the levels of moisture (74,97%; 74,74%; 74,01%), color (6,33%; 5,41%; 5,40%), flavor (6,40%; 5,54%; 5,53%), texture (6,40%; 6,27%; 6,13%), tenderness (6,47%; 5,87%; 5,73%) dan acceptability (6,80%; 6,07%; 6,00%). The conclusion of the study was that the protein content at 8 weeks of age was higher than 10 and 12 weeks. The fat content at 8 weeks of age was lower than 10 and 12 weeks.

**Keywords:** Hybrid Duck, Sex, Slaughter ages, Chemical composition, Sensory characteristic.