PENGARUH LEVEL PENAMBAHAN TEPUNG TEMULAWAK DAN LAMA PENYIMPANAN SUHU RUANG TERHADAP DAYA IKAT AIR, KEEMPUKAN, DAN SENSORIS AYAM UNGKEP

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh level penambahan tepung temulawak dan lama penyimpanan suhu ruang terhadap daya ikat air, keempukan, dan sensoris ayam ungkep dalam kemasan *retort pouch*. Level penambahan tepung temulawak yang digunakan yaitu 0; 1,5; 3; dan 4,5%. Perlakuan lama penyimpanan pada suhu ruang dilakukan pada minggu ke 0, 2, dan 4. Bahan utama yang digunakan adalah daging ayam, bumbu ungkep, dan tepung temulawak. Metode pembuatan ayam ungkep meliputi persiapan bahan, marinasi, perebusan, pengemasan vakum, dan sterilisasi. Uji yang dilakukan dalah uji daya ikat air, keempukan, dan sensoris (warna, aroma, tekstur, rasa, dan daya terima). Data dianalisis menggunakan analisis variansi pola faktorial 4x3. Perbedaan yang signifikan diantara rerarta dilanjutkan dengan uji *Duncan's New Multiple Ranges Test* (DMRT). Data kualitas sensoris dianalisis dengan analisis non-parametrik menggunakan metode *Friedman Test*. Hasil analisis statistik menunjukkan bahwa penambahan tepung temulawak berpengaruh nyata ($P<0,05$) terhadap DIA serta sensoris warna, aroma, rasa, dan daya terima ayam ungkep. Lama penyimpanan pada suhu ruang berpengaruh nyata ($P<0,05$) terhadap DIA, keempukan, serta sensoris aroma, tekstur, rasa, dan daya terima ayam ungkep. Terdapat interaksi ($P<0,05$) antara level penambahan tepung temulawak dan lama penyimpanan suhu ruang terhadap sensoris ayam ungkep. Berdasarkan hasil penelitian, dapat disimpulkan bahwa penambahan tepung temulawak meningkatkan daya ikat air dan lama penyimpanan suhu ruang meningkatkan keempukan. Level penambahan tepung temulawak 1,5% memiliki tingkat kesukaan panelis terbaik terhadap sensoris aroma, rasa, dan daya terima ayam ungkep.

Kata kunci: Ayam Ungkep, Level Temulawak, Kualitas, Sensoris

THE EFFECT OF THE LEVEL ADDITION TEMULAWAK (*CURCUMA XANTHORRHIZA ROXB.)* FLOUR AND STORAGE TIME AT ROOM TEMPERATURE ON THE WATER HOLDING CAPACITY, TENDERNESS, AND SENSORY QUALITY OF *AYAM UNGKEP*

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ABSTRACT

This research aims to determine the effect of the level of addition temulawak (*Curcuma xanthorrhiza Roxb.*) flour and storage time at room temperature on the water holding capacity, tenderness, and sensory quality of *ayam ungkep* in retort pouch packaging. The level addition of temulawak flour were 0; 1,5; 3; and 4,5%. The storage time treatment at room temperature was carried out at weeks 0, 2, dan 4. The main ingredients were chicken meat, ungkep seasoning, dan temulawak flour. The method for making *ayam ungkep* includes preparing ingredients, marinating, boiling, vacuum packaging, and sterilization. The test carried out are water holding capacity, tenderness, and sensory (color, aroma, texture, taste, and acceptability). Data were analyzed using Completely Randomized Design with 4x3 pattern. Significant differences between the means were continued using Duncan's New Multiple Ranges Test. The results of statistical analysis showed that the addition of temulawak flour had a significant effect (P<0,05) on the WHC and sensory color, aroma, taste, and acceptability of *ayam ungkep*. There was an interaction (P<0,05) between the level of addition of temulawak flour and the length of storage at room temperature on the sensory characteristics of *ayam ungkep*. Storage time at room temperature had a significant effect (P<0,05) on WHC, tenderness, as well as sensory aroma, texture, taste, and acceptability of *ayam ungkep*. Based on the research results, it can be concluded that the addition of temulawak flour increased water holding capacity and storage time at room temperature increased tenderness. The 1,5% level of temulawak flour addition had the best level of panelist preference for the sensory aroma, taste, and acceptability of *ayam ungkep*.

Keywords: Ayam Ungkep, Temulawak Level, Quality, Sensory