

PENGARUH KEMASAN VAKUM DAN LAMA PENYIMPANAN TERHADAP TOTAL BAKTERI DAN KUALITAS SENSORIS DAGING SAPI ASAP

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh pengemasan vakum dan lama penyimpanan terhadap kualitas sensori dan total bakteri daging sapi asap. Penyimpanan dilakukan pada suhu refrigerator. Daging sapi asap disimpan selama 21 hari. Parameter yang akan diuji adalah kualitas sensori yang meliputi warna, rasa, aroma, tekstur, dan daya terima, serta total bakteri. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari dua faktor, yaitu faktor pertama adalah penggunaan kemasan vakum dan lama penyimpanan daging sapi asap. Apabila diperoleh perbedaan yang signifikan maka analisis dilanjutkan dengan Duncan's New Multiple Range Test (DMRT). Total bakteri yang diperoleh dari penelitian ini adalah (3,40-5,90 log cfu/g). Kualitas sensori yang diperoleh dari penelitian ini meliputi warna (3,90-6,53), aroma (3,33-7,06), rasa (3,26-6,50), tekstur (4,06-5,20) dan daya terima (3,80-6,70). Kesimpulan dari penelitian ini adalah perlakuan jenis kemasan berpengaruh nyata ($P < 0,05$) terhadap total bakteri dan kualitas sensori daging sapi asap. Perlakuan lama penyimpanan berpengaruh nyata ($P < 0,05$) terhadap total bakteri dan kualitas sensori daging sapi asap. Terdapat interaksi antara jenis kemasan dan lama penyimpanan terhadap total bakteri dan kualitas sensori daging sapi asap ($P < 0,05$). Data menunjukkan bahwa kemasan vakum dapat mempertahankan total bakteri di bawah standar SNI hingga penyimpanan 21 hari, serta mempertahankan kualitas sensori yang lebih baik dibandingkan dengan kemasan non-vakum ($P < 0,05$).

Kata kunci: Vakum, Lama penyimpanan, Sensoris, Total bakteri, Daging sapi asap

EFFECTS OF VACUUM PACKAGING AND STORAGE TIME ON THE TOTAL BACTERIA AND SENSORY QUALITIES OF SMOKED BEEF

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ABSTRACT

This research aimed to determine the influence of vacuum packaging and storage duration on the sensory qualities and total bacteria qualities of smoked beef. Storage was conducted at refrigerator temperature. The smoked beef was stored for 21 days. The parameters to be tested were sensory qualities which includes color, taste, aroma, texture, and acceptability, as well as total bacteria. This study used a completely randomized experimental design (CRD) consisting of two factors, the first factor was the used of vacuum packaging and the length of storage of smoked beef. If a significant difference is obtained, the analysis is continued with Duncan's New Multiple Range Test (DMRT). The total bacteria obtained from this study were (3.40-5.90 log cfu/g). Sensory quality obtained from this study includes color (3.90-6.53), aroma (3.33-7.06), taste (3.26-6.50), texture (4.06-5.20) and acceptability (3.80-6.70). The conclusion of this study is that the treatment of packaging type has a significant effect ($P < 0.05$) on the total bacteria and sensory quality of smoked beef. Storage duration treatment had a significant effect ($P < 0.05$) on total bacteria and sensory quality of smoked beef. There was an interaction between packaging type and storage duration on total bacteria and sensory quality of smoked beef ($P < 0.05$). Data showed that vacuum packaging could maintain total bacteria below SNI standard until 21 days storage, also maintain sensory quality better than non-vacuum in average ($P < 0.05$).

Keywords: Vacuum, Storage time, Sensory, Total bacteria, Smoked beef