

**PENGARUH LAMA PERENDAMAN EKSTRAK BUAH NANAS
(*Ananas comocus*) TERHADAP SIFAT FISIK DAN
SENSORIS DAGING SAPI BAGIAN *SHANK***

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama perendaman ekstrak buah nanas terhadap sifat fisik dan sensoris daging sapi bagian *shank*. Materi yang digunakan yakni buah nanas muda dan daging sapi bagian *shank*. Metode yang digunakan yakni dengan merendam daging sapi bagian *shank* kedalam ekstrak buah nanas selama 0, 15, 30, 45, dan 60 menit. Data Penelitian mencakup data sifat fisik daging sapi bagian *shank* (pH, daya ikat air, susut masak, keempukan) dan uji sensoris (warna, aroma, rasa, tekstur, dan daya terima). Penelitian menggunakan analisis data rancangan acak lengkap (ANOVA) pola searah pada sifat fisik dan sensoris, kemudian dilanjutkan menggunakan uji lanjut *Duncan's New Multiple Range Test* (DMRT). Penelitian ini dilakukan di Laboratorium Ilmu dan Teknologi Daging, Fakultas Peternakan, Universitas Gadjah Mada. Hasil penelitian yang dilakukan dengan konsentrasi ekstrak buah nanas 16% diperoleh hasil sifat fisik daging sapi bagian *shank* berpengaruh nyata ($P < 0,05$). Hasil penelitian perendaman daging sapi bagian *shank* dengan ekstrak buah nanas dapat meningkatkan daya iikat air, susut masak dan keempukan, akan tetapi menurunkan nilai pH daging sapi. Uji sensoris didapatkan hasil berpengaruh nyata ($P < 0,05$) terhadap tekstur daging sapi bagian *shank*. Pada uji sensoris didapatkan tekstur yang masih diterima oleh panelis yang mana nilai yang didapat termasuk dalam kategori netral sampai cukup suka. Kesimpulan dari penelitian ini menghasilkan waktu perendaman yang optimal yakni selama 45 menit perendaman menggunakan ekstrak buah nanas. Daging sapi bagian *shank* yang direndam menggunakan ekstrak buah nanas dengan waktu yang optimal menghasilkan daging yang lebih empuk.

Kata kunci: Daging sapi, Ekstrak nanas, Kualitas fisik, Kualitas sensoris

EFFECT OF SOAKING TIME IN PINEAPPLE (*Ananas comocus*) FRUIT EXTRACT ON PHYSICAL AND SENSORY PROPERTIES OF BEEF SHANK

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ABSTRACT

This study aims to determine the effect of soaking time in pineapple fruit extract on the physical and sensory properties of beef shank. The materials used were young pineapple fruit and beef shank. The method used was to soak the beef shank in pineapple fruit extract for 0, 15, 30, 45, and 60 minutes. Research data included physical properties of beef shank (pH, water binding capacity, cooking shrinkage, tenderness) and sensory tests (color, aroma, taste, texture, and acceptability). The study used data analysis of complete randomized design (ANOVA) unidirectional pattern on physical and sensory properties, then continued using Duncan's New Multiple Range Test (DMRT). This research was conducted at the Meat Science and Technology Laboratory, Faculty of Animal Science, Gadjah Mada University. The results of the research conducted with 16% pineapple fruit extract concentration obtained the physical properties of beef shank significantly influenced ($P < 0.05$). The results of the research on soaking beef shank parts with pineapple fruit extract can increase water binding capacity, cooking shrinkage and tenderness, but reduce the pH value of beef. Sensory test results showed a significant effect ($P < 0.05$) on the texture of beef shank. In the sensory test, it was found that the texture was still accepted by the panelists where the value obtained was included in the neutral to quite like category. The conclusion of this research is that the optimal soaking time is 45 minutes of soaking using pineapple fruit extract. Beef shank marinated using pineapple fruit extract with optimal time produces more tender meat.

Keywords: Beef, Pineapple extract, Physical quality, Sensory quality.