

PENGARUH LAMA PEMBAKARAN TERHADAP KUALITAS SENSORIS DAN FISIK SATE DAGING KELINCI (*Oryctolagus cuniculus*)

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama pembakaran terhadap kualitas sensoris dan fisik sate daging kelinci. Persiapan dilakukan dengan perendaman daging dalam bumbu dan ditusuk menggunakan tusuk sate kemudian dibakar sesuai dengan perlakuan. Perlakuan pada penelitian ini adalah lama pembakaran 0, 2, 3, 4, dan 5 menit dengan menggunakan briket arang batok kelapa pada masing-masing sampel. Penelitian dilakukan tiga kali pengulangan untuk masing-masing perlakuan. Data uji kualitas fisik yang diperoleh dianalisis dengan Rancangan Acak Lengkap (RAL) pola searah, kemudian uji Jarak Berganda Duncan (DMRT) dilakukan apabila terdapat perbedaan pada hasil uji penelitian. Data karakteristik sensoris diuji dengan analisis statistik non parametrik dengan uji Hedonik Kruskal Wallis. Hasil penelitian menunjukkan hasil uji sensoris berbeda nyata ($P < 0,05$), nilai warna berkisar antara 4,83 sampai 8; aroma 4,1 sampai 7,63; rasa 0 sampai 7,47; tekstur 4,53 sampai 8,43; dan daya terima 4,47 sampai 8,53. Hasil uji fisik menunjukkan perbedaan nyata ($P < 0,05$), nilai daya ikat air berkisar 27,40 sampai 32,48%; keempukan 7,85 sampai 11,28 N; warna L^* 46,46 sampai 73,37; warna a^* 2,71 sampai 7,01; dan warna b^* 3,22 sampai 23,82. Faktor yang mempengaruhi hasil uji diantaranya lama pembakaran, reaksi *maillard*, dan denaturasi protein daging. Berdasarkan hasil penelitian, perlakuan terbaik didapatkan pada lama pembakaran 4 menit-

Kata Kunci: Kualitas fisik, Lama pembakaran, Sate daging kelinci, Sensoris, Reaksi *Maillard*

THE EFFECT OF GRILLING DURATION ON THE SENSORIAL AND PHYSICAL QUALITIES OF RABBIT MEAT SATAY (*Oryctolagus cuniculus*)

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ABSTRACT

This research aims to determine the effect of grilling duration on the sensory and physical qualities of rabbit meat satay. The preparation involved marinating the meat in spices and skewering it using satay sticks, followed by grilling according to the specified treatment. The treatments in this study were grilling durations of 0, 2, 3, 4, and 5 minutes using coconut shell charcoal briquettes for each sample. The research was conducted with three repetitions for each treatment. The physical quality test data obtained were analyzed using one way anova, then the Duncan Multiple Range Test (DMRT) was carried out if there were differences in the research test results. Sensory characteristic data was tested using non-parametric statistical analysis using the Hedonic Kruskal Wallis test. The results of the sensory test showed significant differences ($P < 0.05$), with color values ranging from 4,83 to 8; aroma 4,1 to 7.63; taste 0 to 7,47; texture 4,53 to 8,43; and acceptability 4,47 to 8,53. The results of the physical test also indicated significant differences ($P < 0.05$), with water binding capacity values ranging from 27.40 to 32.48%; tenderness 7.85 to 11.28 N; L^* color 46.46 to 73.37; a^* color 2.71 to 7.01; and b^* color 3.22 to 23.82. Factors influencing the test results included grilling duration, *Maillard* reaction, and denaturation of meat protein. Based on the research, the best treatment was obtained with a grilling duration of 4 minutes.

Keywords: Physical quality, Grilling duration, Rabbit meat satay, Sensory, *Maillard* reaction