

PENGARUH JENIS KELAMIN DAN UMUR POTONG TERHADAP KUALITAS FISIK DAN MIKROSTRUKTUR DAGING AYAM JOPER

Erna Triastuti
20/455739/PT/08419

INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan mikrostruktur daging ayam Joper yang dipotong pada umur 9 dan 11 minggu. Penelitian ini menggunakan 12 ekor ayam Joper yang terdiri dari 3 ekor ayam Joper jantan dan 3 ekor ayam Joper betina yang dipotong pada umur 9 minggu serta 3 ayam Joper jantan dan 3 ayam Joper betina yang dipotong pada umur 11 minggu. Variabel kualitas fisik yang diamati meliputi nilai pH, daya ikat air, susut masak, dan nilai keempukan. Pengamatan mikrostruktur dilakukan dengan membuat preparat histologi dari daging bagian otot dada kemudian diamati irisan melintang dan membujur serta dilakukan pengukuran diameter serabut otot. Data sifat fisik dan diameter serabut otot dianalisis statistik menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 2x2 (jenis kelamin dan umur potong). Hasil penelitian menunjukkan bahwa jenis kelamin memberikan pengaruh nyata ($P < 0,05$) terhadap nilai pH, daya ikat air, susut masak, nilai keempukan dan diameter serabut otot daging ayam Joper. Hasil penelitian menunjukkan bahwa umur potong berpengaruh nyata ($P < 0,05$) terhadap nilai pH, daya ikat air, susut masak, dan diameter serabut otot daging ayam Joper. Kesimpulan dari penelitian ini yaitu ayam Joper jantan memiliki nilai pH, daya ikat air, nilai keempukan dan diameter serabut otot yang lebih tinggi dibandingkan betina. Ayam Joper umur 11 minggu memiliki nilai pH, nilai keempukan, dan diameter serabut otot yang lebih tinggi dibandingkan ayam Joper yang dipotong pada umur 9 minggu. Terdapat interaksi yang nyata antara jenis kelamin dan umur potong terhadap nilai pH, daya ikat air, dan susut masak daging ayam Joper.

Kata kunci: Ayam Joper, Daging Ayam, Jenis Kelamin, Umur Potong, Kualitas Fisik, Mikrostruktur

EFFECT OF SEX AND AGE AT SLAUGHTER ON PHYSICAL QUALITY AND MICROSTRUCTURE OF JOPER MEAT

Erna Triastuti
20/455739/PT/08419

ABSTRACT

This study aimed to determine the physical quality and microstructure of Joper chicken meat at the age of 9 and 11 weeks. The study involved 12 Joper chickens, comprising 3 male and 3 female Joper chickens slaughtered at 9 weeks of age, and 3 male and 3 female Joper chickens slaughtered at 11 weeks of age. The physical quality variables observed include pH values, water holding capacity, cooking loss, and tenderness. Microstructural observation of Joper chicken meat was made by creating histological preparation from the pectoralis major muscle, followed by cross-sectional and longitudinal observation and the measurement of muscle fiber diameters. The physical quality and muscle fiber diameter data were then statistically analyzed using Analysis of Variance (ANOVA) with a Completely Randomized Design (CRD) in a 2x2 factorial pattern considering sex and age at slaughter as factor. The research result indicated that sex significantly influenced ($P < 0,05$) pH value, water holding capacity, cooking loss, tenderness, and muscle fiber diameters. The research result indicated that age at slaughter significantly influenced ($P < 0,05$) pH value, water holding capacity, cooking loss, and muscle fiber diameters. The conclusion that can be drawn from this study is that male Joper chickens have higher pH values, water holding capacity, cooking loss, and muscle fiber diameter than female Joper chickens. Joper chickens slaughtered at 11 weeks old have higher pH values, water holding capacity, cooking loss, and muscle fiber diameters. There are significant interactions between sex and age at slaughter on pH values, water holding capacity, and cooking loss.

Key words: Joper Chicken, Chicken Meat, Sex, Age at Slaughter, Physical Quality, Microstructure