

PENGARUH MARINASI JUS BUAH KIWI (*ACTINIDIA DELICIOSA*) TERHADAP KUALITAS KIMIA, FISIK, DAN SENSORIS SATE DAGING KAMBING

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INTISARI

Penelitian “Pengaruh Marinasi Menggunakan Jus Buah Kiwi (*Actinidia deliciosa*) Terhadap Kualitas Kimia, Fisik Dan Sensoris Sate Daging Kambing” ini bertujuan untuk mengetahui pengaruh marinasi menggunakan jus buah kiwi pada level konsentrasi 0, 25, 50, dan 100%. Sate menggunakan daging kambing Peranakan Etawa bagian paha seberat 100 gr bagian paha belakang dengan lama marinasi jus buah kiwi 60 menit terhadap kualitas kimia, fisik dan sensoris sate daging kambing. Pengujian terhadap kualitas kimia pada penelitian ini terdiri dari 5 kali pengulangan dan pengujian untuk kualitas fisik sebanyak 5 pengulangan serta uji sensoris dengan 20 panelis. Parameter yang diamati adalah kualitas kimia (kadar air, protein, lemak dan kolagen), kualitas fisik (pH, daya ikat air dan *hardness*, *cohesiveness* dan *springiness*) dan sensoris (warna, aroma, rasa, tekstur, dan daya terima keseluruhan). Data pengujian kualitas kimia yang diperoleh dianalisis menggunakan Rancangan Acak Lengkap (RAL) pola searah (*One Way Anova*) dan apabila terdapat hasil uji yang signifikan maka akan dilakukan pengujian lanjutan menggunakan *Duncan’s New Multiple Range Test* (DMRT). Data pengujian kualitas sensoris yang diperoleh dianalisis menggunakan uji *Statistic Non Parametric* dari *Kruskal Wellis Test*. Hasil penelitian menunjukkan marinasi menggunakan jus buah kiwi dengan level konsentrasi yang berbeda berpengaruh nyata ($P < 0,05$) terhadap kadar lemak, kadar air, pH, *hardness*, daya ikat air, dan nilai sensori terutama aroma, rasa, tekstur, serta daya terima. Penggunaan jus buah kiwi dengan level konsentrasi 50% menunjukkan hasil terbaik pada peningkatan nilai sensoris meliputi aroma, rasa, tekstur dan daya terima, serta nilai uji fisik meliputi *hardness*, pH, dan daya ikat air. Kesimpulan yang diperoleh marinasi dengan jus buah kiwi pada level konsentrasi yang berbeda dapat meningkatkan kadar air, dan nilai sensoris kecuali warna, mampu menurunkan nilai pH, *hardness*, *cohesiveness*, *springiness*, daya ikat air, namun tidak berpengaruh nyata terhadap kadar protein, kolagen dan nilai sensori warna pada sate daging kambing.

Kata kunci : Sate kambing, Marinasi, Kiwi, Kualitas kimia, Kualitas fisik, Kualitas sensoris.

EFFECT OF MARINATION OF KIWI (*ACTINIDIA DELICIOSA*) JUICE ON CHEMICAL, PHYSICAL, AND SENSORY QUALITIES OF GOAT SATAY

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ABSTRACT

The research “Effect of Marination Using Kiwi Fruit Juice (*Actinidia deliciosa*) on the Chemical, Physical and Sensory Qualities of Goat Meat Satay” aims to determine the effect of marination using kiwi fruit juice at concentration levels of 0, 25, 50, and 100%. Satay using Peranakan Etawa goat meat part of the thigh weighing 100 grams of the back thigh with a marination time of 60 minutes of kiwi fruit juice on the chemical, physical and sensory quality of goat meat satay. Testing of chemical quality in this study consisted of 5 repetitions and testing for physical quality as many as 5 repetitions and one time sensory test with 20 panelists. The parameters observed were chemical qualities (moisture, protein, fat and collagen), physical qualities (pH, water holding capacity, hardness, cohesiveness and springiness) and sensory qualities (color, aroma, taste, texture, and overall of acceptability). The data of chemical and physical quality were obtained then analyzed using the One Way Anova with Completely Randomized Design (CRD) and if there are significant test results, further testing will be carried out using Duncan's New Multiple Range Test (DMRT). Sensory quality test data obtained were analyzed using the Non Parametric Statistical test of Kruskal Wellis Test. The results showed that marination using kiwi fruit juice with different concentration levels had a significant effect ($P < 0,05$) on fat content, moisture content, pH, hardness, cohesiveness, springiness, water holding capacity, and sensory values, especially aroma, taste, texture, and acceptability. The use of kiwi fruit juice with a concentration level of 50% showed the best results in increasing sensory values including aroma, taste, texture and acceptability, as well as physical test values including hardness, cohesiveness, springiness, pH, and water holding capacity. The conclusion is that marination with kiwi fruit juice at different concentration levels can increase water content, and sensory values except color, can reduce pH values, hardness, water binding capacity, but has no significant effect on protein content, collagen, and color sensory values on goat satay.

Keyword : Goat satay, Marination, Kiwi, Chemical quality, Physical quality, Sensory quality