

PENGARUH LAMA PEMBAKARAN TERHADAP KUALITAS KIMIA, SENSORIS, DAN KADAR BENZO(A)PIREN SATE DAGING KUDA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama pembakaran terhadap kualitas kimia, sensoris, dan kadar benzo(a)piren sate daging kuda. Persiapan awal, daging direndam dalam bumbu dan ditusuk dengan tusuk sate kemudian dibakar sesuai dengan perlakuan. Perlakuan lama pembakaran yaitu 3, 5, dan 7 menit dengan pembakaran menggunakan briket arang batok kelapa pada masing-masing sampel. Penelitian dilakukan tiga kali pengulangan untuk masing-masing perlakuan. Data kualitas kimia dianalisis dengan rancangan acak lengkap pola searah apabila terdapat perbedaan dilakukan uji lanjut dengan Duncan's New Multiple Range Test. Data sifat sensoris dianalisis dengan analisis non parametrik metode Kruskal-Wallis dan kadar benzo(a)piren menggunakan rancangan acak lengkap pola searah. Hasil analisis statistik menunjukkan bahwa lama pembakaran tidak berpengaruh nyata ($P > 0,05$) terhadap kadar air, protein, lemak, dan kolagen sate daging kuda, nilai kadar air berkisar antara 65,48 – 67,59; protein 23,66 – 24,61; lemak 6,26 – 6,61; dan kolagen 1,73 – 2,47. Hasil uji sensoris menunjukkan perbedaan nyata ($P < 0,05$), nilai warna berkisar antara 6 – 7,60; aroma 6,95 – 7,70; rasa 7 – 8,10; tekstur 6,45 – 7,80; dan daya terima 6,95 – 8,05. Hasil analisis statistik menunjukkan bahwa lama pembakaran tidak berpengaruh nyata ($P > 0,05$) terhadap kadar benzo(a)piren yang berkisar antara 30,46 – 42,26 mg/kg. Kesimpulan dari penelitian ini yaitu lama pembakaran tidak mempengaruhi kualitas kimia dan kadar benzo(a)piren tetapi berpengaruh kualitas sensoris sate daging kuda. Sate dengan lama pembakaran 5 menit memiliki kualitas sensoris yang terbaik.

Kata Kunci: Kualitas kimia, Lama Pembakaran, Benzo(a)piren. Sate Daging Kuda.

THE EFFECT OF GRILLING DURATION ON CHEMICAL, SENSORY QUALITY AND BENZO(A)PYRENE LEVELS OF HORSE MEAT SATAY

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ABSTRACT

This research was conducted to determine the influence of grilling duration on quality of chemical, sensory and levels of benzo(a)pyrene of horse meat satay. As the first preparation, the meat was marinated with herbs, skewering it using satay sticks, followed by grilling according to the specified treatment. The treatments in this study were grilling duration of 3, 5, and 7 minutes using coconut shell charcoal briquettes for each sample. The research was conducted with three repetitions for each sample. The quality data were statistically analyzed used a variance (Completely Randomized Design / CRD) if there were differences, the further analysis would be conducted by Duncan's New Multiple Range Test. Sensory quality would be conducted by Kruskal-Wallis non-parametric analysis method and levels of benzo(a)pyrene would be statistically analyzed used a variance (Completely Randomized Design / CRD). The statistical analysis results showed that grilling duration did not have significantly affected ($P > 0,05$) on the water, protein, fat, and collagen of horse meat satay, water values ranging from 65,48 – 67,59; protein 23.66 – 24.61; fat 6,26 – 6,61; and collagen 1,73 – 2,47. The results of the sensory test showed significant differences ($P < 0,05$), with colour values ranging 6 – 7,60; aroma 6,95 – 7,70; taste 7 – 8,10; texture 6,45 – 7,80; and acceptability 6,95 – 8,05. The statistical analysis results showed that grilling duration did not have significantly affected ($P > 0,05$) on the levels of benzo(a)pyrene horse meat satay ranging from 30.46 – 42.26 mg/kg. The conclusions of this research the grilling duration are not affect water content, protein, fat and benzo(a)pyrene levels. Satay with grilling duration 5 minutes has the best quality of sensory.

Keyword : Chemical quality, Grilling Duration, Benzo(a)pyrene, Horse Meat Satay.