

PENGARUH BUBUK AMPAS KOPI PADA METODE *WET AGING* TERHADAP KUALITAS KIMIA DAN SENSORIS STEAK DAGING SAPI PERANAKAN ONGOLE

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INTISARI

Penelitian ini dilakukan untuk mengetahui pengaruh bubuk ampas kopi dan durasi *wet aging* serta interaksi keduanya terhadap kualitas kimia dan sensoris *steak* daging sapi Peranakan Ongole. Uji yang dilakukan terdiri atas uji kualitas kimia dan uji kualitas sensoris. Metode yang dilakukan yaitu menambahkan bubuk ampas kopi robusta sebanyak 0%, 2%, 4%, dan 6% dari berat daging kemudian dilakukan *wet aging* selama 0, 7, dan 14 hari. Selanjutnya daging dibekukan selama 50 hari sebelum dilakukan uji lanjutan. Data yang diperoleh dari uji kualitas kimia dan sensoris dianalisis menggunakan *Two Way ANOVA* dengan RAL pola faktorial. Data yang signifikan akan dilanjutkan dengan uji *DMRT*. Hasil uji kualitas kimia menunjukkan bahwa bubuk ampas kopi berpengaruh nyata ($P < 0,05$) terhadap kadar air. Namun, tidak berpengaruh nyata ($P > 0,05$) terhadap kadar protein dan lemak. Durasi *wet aging* berpengaruh nyata ($P < 0,05$) terhadap kadar air, protein, dan lemak. Hasil uji sensoris menunjukkan bahwa level ampas kopi hingga 2% selama 14 hari secara efektif dan nyata mampu meningkatkan nilai uji sensoris pada variabel warna, rasa, tekstur, dan daya terima. Akan tetapi, pada variabel aroma, level ampas kopi dengan persentase tertentu tidak memiliki perbedaan yang nyata kecuali pada hari ke 7 dengan persentase kopi 4% memberikan nilai variabel aroma yang terbaik. Sehingga dapat disimpulkan level ampas kopi 2% selama 14 hari dapat meningkatkan kualitas *steak* daging sapi Peranakan Ongole pada variabel warna, rasa, tekstur, dan daya terima.

Kata kunci: Bubuk ampas kopi, *wet aging*, lama penyimpanan, kualitas kimia, kualitas sensoris, daging sapi Peranakan Ongole, *steak*.

THE INFLUENCE OF COFFEE GROUNDS POWDER IN THE *WET AGING* METHOD ON THE CHEMICAL AND SENSORY QUALITIES OF ONGOLE CROSSBRED BEEF STEAK

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ABSTRACT

This research was conducted to investigate the effects of coffee grounds powder and the duration of *wet aging*, as well as their interaction, on the chemical and sensory quality of Peranakan Ongole beef steak. The tests consisted of chemical quality tests and sensory quality tests. The method involved treating with the addition of coffee grounds powder at 0%, 2%, 4%, and 6% of the meat weight, then wet aged for 0, 7, and 14 days. Subsequently, the meat was frozen for 50 days. Data obtained from the chemical and sensory quality tests were analyzed using Two Way ANOVA with factorial CRD pattern. Significant data were further analyzed using DMRT test. The results of the chemical quality test showed that the addition of coffee grounds powder significantly affected ($P < 0,05$) the moisture content. However, it did not significantly affect ($P > 0,05$) the protein and fat content. The duration of *wet aging* significantly affected ($P < 0,05$) the moisture, protein, and fat content. The sensory test results showed that the level of coffee grounds powder up to 2% over 14 days effectively and significantly improved the sensory test values for the variable of color, taste, texture, and acceptability. However, for the aroma variable, the addition of coffee grounds at certain percentages did not have a significant difference, except on the 7th day, when the 4% coffee grounds provided the best aroma variable value. It can be concluded that using coffee grounds up to 2% over 14 days could enhance the quality of Ongole crossbred beef steaks in terms of color, taste, texture, and acceptability.

Keywords: Robusta coffee grounds, *wet aging*, storage duration, chemical quality, sensory quality, ongole breed, beef, *steak*.