

PENGARUH IMBANGAN BAWANG PUTIH DAN GARAM SEBAGAI BUMBU MARINASI TERHADAP KUALITAS KIMIA DAN SENSORIS SATE KLATAK SELAMA PENYIMPANAN SUHU REFRIGERATOR

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INTISARI

Penelitian ini bertujuan mengetahui pengaruh marinasi menggunakan imbangan bawang putih (Bp) dan garam (Gr) pada penyimpanan suhu *refrigerator* terhadap kualitas kimia dan sensoris sate sate klatak. Imbangan bawang putih dan garam sebagai bumbu marinasi yaitu 0% : 0%, 2% : 4%, 2% : 2%, dan 4% : 2% dari berat daging. Daging kambing kemudian dikemas menggunakan kemasan vakum dan disimpan di *refrigerator* (5°C) selama 0, 4, 8, dan 12 hari. Parameter yang diamati adalah kualitas kimia (protein, lemak, dan air) serta kualitas sensoris (rasa, aroma, warna, tekstur, dan daya terima). Data kualitas kimia dianalisis menggunakan ANOVA dengan RAL pola faktorial. Apabila terdapat hasil uji yang menunjukkan berbeda nyata, maka dilanjut dengan uji DMRT. Data kualitas sensoris dianalisis menggunakan metode *Friedman Test*. Hasil analisis statistik kualitas kimia menunjukkan bahwa imbangan bawang putih sebagai bumbu marinasi berpengaruh nyata ($P < 0,05$) terhadap kadar air dan protein. Hasil analisis statistik kualitas kimia menunjukkan bahwa lama penyimpanan berpengaruh nyata ($P < 0,05$) terhadap kadar air, protein, dan lemak. Hasil analisis statistik kualitas kimia menunjukkan bahwa interaksi antara imbangan bawang putih dan garam sebagai bumbu marinasi dan lama penyimpanan berpengaruh nyata ($P < 0,05$) terhadap kadar air, protein, dan lemak. Hasil analisis statistik kualitas sensoris menunjukkan bahwa imbangan bawang putih dan garam, lama penyimpanan, dan interaksi keduanya berpengaruh nyata ($P < 0,05$) terhadap warna, aroma, rasa, tekstur, dan daya terima sate klatak. Penggunaan imbangan bawang putih dan garam secara seimbang (2% bawang putih dan 2% garam) memiliki kualitas kimia dan sensoris terbaik diantara perlakuan. Penggunaan kemasan vakum yang disimpan pada suhu *refrigerator* dapat mempertahankan kualitas kimia dan sensoris sampai dengan hari ke-8. Terdapat interaksi antara perlakuan imbangan bawang putih dan garam sebagai bumbu marinasi dengan pengemasan menggunakan kemasan vakum pada penyimpanan suhu *refrigerator* terhadap kualitas kimia dan sensoris sate klatak.

Kata Kunci : Sate Klatak, Daging Kambing, Bawang Putih, Garam, Kualitas Kimia, Sensoris.

THE EFFECT OF A BALANCE OF GARLIC AND SALT AS A MARINATION SPICES ON THE CHEMICAL AND SENSORY QUALITIES OF SATE KLATAK DURING REFRIGERATOR TEMPERATURE STORAGE

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ABSTRACT

This study aims to determine the effect of marination using garlic and salt seasoning balance at refrigerator temperature storage on the chemical and sensory quality of sate klatak. The ratio of garlic and salt as marinade was 0%: 0% (P0), 2% : 4% (P1), 2% : 2% (P2), and 4%: 2% (P3) of the meat weight. Goat meat was then packaged using vacuum packaging and stored in a refrigerator (5°C) for 0, 4, 8, and 12 days. Parameters observed were chemical quality (protein, fat, and water) and sensory quality (taste, aroma, color, texture, and acceptability). Chemical quality data were analyzed using ANOVA with RAL factorial pattern. If there are test results that show significantly different, then proceed with the DMRT test. Sensory quality data were analyzed using the Friedman Test method. The results of statistical analysis of chemical quality showed that marination using marinade balance had a significant effect ($P < 0.05$) on moisture and protein content. The results of statistical analysis of chemical quality showed that the length of storage had a significant effect ($P < 0.05$) on moisture, protein, and fat content. The results of statistical analysis of chemical quality showed that the interaction between the balance of marinade spices and length of storage had a significant effect ($P < 0.05$) on moisture, protein, and fat content. The results of statistical analysis of sensory quality showed that the marinade balance, storage duration, and their interaction had a significant effect ($P < 0.05$) on the color, aroma, taste, texture, and acceptability of sate klatak. The use of balanced garlic and salt (2% garlic and 2% salt) had the best chemical and sensory qualities among the treatments. The use of vacuum packaging stored at refrigerator temperature can maintain chemical and sensory qualities until day 8. There was an interaction between the treatment of the balance of garlic and salt as a marinade and packaging using vacuum packaging at refrigerator temperature storage on the chemical and sensory quality of sate klatak.

Keyword : Sate Klatak. Goat Meat, Garlic, Salt, Chemical Quality, Sensory.