

PERUBAHAN MUTU PRODUK *FROZEN FOOD* AYAM KALASAN PADA BERAGAM VARIASI JARAK, BAGIAN HARI, DAN PERLAKUAN TRANSPORTASI

INTISARI

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Transportasi merupakan suatu komponen penting yang digunakan untuk mempermudah distribusi suatu produk. Namun, transportasi dapat memengaruhi perubahan mutu produk *frozen food* karena faktor eksternal selama transportasi seperti suhu, kelembaban, dan guncangan. Penelitian ini bertujuan untuk menganalisis perubahan mutu produk *frozen food* Ayam Kalasan selama transportasi pada kondisi yang berbeda. Penelitian dilaksanakan dengan menggunakan Rancangan Acak Lengkap (RAL) Tiga Faktorial dengan 3 kali pengulangan dengan variasi jarak (30 km, 20 km, 10 km), bagian hari (pagi dan siang), dan perlakuan transportasi (penggunaan tas insulator dan tidak). Selama proses transportasi, pengambilan data dilakukan dengan bantuan Data Logger Testo-184-G1 untuk mengukur suhu, kelembaban, dan guncangan. Parameter mutu yang diamati adalah pH, kadar air, *Water Holding Capacity* (WHC), dan tingkat keempukan. Pengolahan data pada pengujian tersebut *Analysis of Variance* (ANOVA) dan non-parametrik Kruskal Wallis dengan uji lanjut *Tukey Test* dan Bonferroni. Pengolahan data dilakukan dengan tingkat signifikansi 95%. Berdasarkan analisis, didapatkan bahwa terdapat pengaruh jarak dan perlakuan transportasi terhadap parameter pH, kadar air, WHC, dan tingkat keempukan. Sementara bagian hari hanya berpengaruh pada pH, kadar air, dan WHC. Pengukuran suhu, kelembaban, dan guncangan memperoleh hasil bahwa suhu pada siang hari mengalami peningkatan dan kelembaban pada siang hari mengalami penurunan. Guncangan yang terjadi memiliki jumlah yang banyak ketika tanpa menggunakan tas insulator.

Kata kunci : Ayam goreng Kalasan, *frozen food*, testo 184 G1, transportasi

**QUALITY CHANGES OF FROZEN FOOD KALASAN CHICKEN AT
VARIOUS TRANSPORTATION DISTANCES, DAY PARTS, AND
TRANSPORTATION TREATMENTS**

ABSTRACT

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Transportation is an important component used to facilitate the distribution of a product. However, transportation can affect changes in the quality of frozen food products due to external factors during transportation, such as temperature, humidity, and shock. This research aims to analyze changes in the quality of Ayam Kalasan frozen food products during transportation under different conditions. The research was carried out using a Three Factorial Completely Randomized Design (CRD) with 3 replications with variations in transportation distance (30 km, 20 km, 10 km), part of the day (morning and afternoon), and transportation treatment (with or without an insulator bag). During the transportation process, data collection was carried out with a Testo-184-G1 Data Logger to measure temperature, humidity, and shock. The observed quality parameters were pH, water content, Water Holding Capacity (WHC), and tenderness level. The collected data were analyzed with Analysis of Variance (ANOVA) and non-parametric Kruskal Wallis, followed by Tukey Test and Bonferroni posthoc tests. Data processing was carried out with a significance level of 95%. Based on the analysis, it was found that there was an influence of transportation distance and treatments on the parameters pH, water content, WHC and tenderness level. Meanwhile, part of the day only affected pH, water content and WHC. Measurements of temperature, humidity, and shock showed that the temperature during the day increased and the humidity during the day decreased. There were a lot of shocks that occurred without using a insulated bag.

Keywords: Kalasan fried chicken, frozen food, testo 184 G1, transportation