

PERANCANGAN STANDAR MUTU AYAM GORENG KALASAN DI DUSUN BENDAN DESA TIRTOMARTANI YOGYAKARTA

INTISARI

Ayam goreng Kalasan merupakan salah satu makanan khas Indonesia dan produk unggulan dari daerah Kalasan, Sleman, Yogyakarta. Tujuan dari penelitian ini untuk merancang standar mutu ayam goreng Kalasan dalam mempertahankan ciri khas dan kualitas produk. Proses perancangan standar mencakup perumusan standar pada produk, proses, dan bahan. Penelitian dilakukan pada Usaha Kecil Menengah (UKM) yang berada di daerah Bendan, Kalasan, Yogyakarta. Pemilihan sampel UKM menggunakan metode *proportional stratified random sampling*, dengan mengambil 30% dari populasi setiap stratum menggunakan kriteria jenis ayam dan bumbu yang digunakan. Pada jenis ayam petelur afkir, ayam pedaging, dan ayam kampung secara berurutan didapatkan 10, 3, dan 2 UKM dari total 33 UKM. Sampel ayam diambil secara acak dengan pengambilan sebanyak 2-5 sampel setiap produksi, berdasarkan parameter mutu yang diukur. Standar bahan direpresentasikan sebagai bobot ayam mentah utuh, sementara standar produk, diwakili oleh beberapa parameter mutu fisik dan kimia, pada sampel dada ayam. Standar proses direpresentasikan sebagai urutan dan parameter proses produksi. Parameter mutu fisik terdiri dari bobot ayam mentah dan kadar air (thermogravimetri). Parameter mutu kimia terdiri dari pH, kadar protein (Kjeldahl), dan kadar lemak (Soxhlet). Peta kendali X-R diterapkan pada parameter bobot ayam mentah, sementara pengujian ANOVA atau Kruskal-Wallis, diterapkan pada parameter fisik dan kimia, untuk kemudian dilanjutkan dengan pengujian posthoc Tukey atau Bonferroni. Pada ketiga jenis ayam dihasilkan parameter bobot ayam telah konsisten, sementara pada parameter lain seperti pH, kadar air, kadar protein, dan kadar lemak, rentang nilainya lebih lebar. Hasil pengujian pada ketiga jenis ayam yakni ayam kampung, pedaging, dan petelur afkir secara berturut-turut memiliki nilai pH: $5,71 \pm 0,01$; $5,65 \pm 0,04$; dan $5,82 \pm 0,22$. Pada parameter kadar air (%) diperoleh secara berurutan $56,15 \pm 2,39$; $59,21 \pm 2,86$; dan $52,91 \pm 3,88$. Pada parameter kadar protein (%) diperoleh secara berurutan $67,51 \pm 6,70$; $73,78 \pm 3,73$; dan $64,93 \pm 12,19$. Pada parameter kadar lemak (%) diperoleh secara berurutan $13,82 \pm 1,94$; $10,49 \pm 1,39$; dan $19,29 \pm 4,40$. Nilai parameter mutu tersebut dapat digunakan sebagai salah satu referensi penyusunan standar pada ayam goreng Kalasan.

Kata kunci: Ayam goreng Kalasan, standardisasi, pengujian mutu.

DESIGNING QUALITY STANDARDS FOR KALASAN FRIED CHICKEN IN BENDAN HAMLET TIRTOMARTANI YOGYAKARTA

ABSTRACT

Kalasan fried chicken is one of the Indonesian specialties and a superior product from the Kalasan area, Sleman, Yogyakarta. The purpose of this study is to formulating quality standard of Kalasan fried chicken to maintain the characteristics and quality of the product. The quality standard formulation process involves formulating standards for products, methods, and materials. The research was conducted at Usaha Kecil Menengah (UKM) in the Bendan area, Kalasan, Yogyakarta. Selection of UKM samples using proportional stratified random sampling method, by taking 30% of the population of each stratum using the criteria of the type of chicken and seasoning used. We took 10, 3, and 2 UKM of culled laying hens, pedaging chickens, and native chickens were obtained out of 33 UKM, respectively. Chicken samples were taken randomly, with 2-5 samples taken for each production, based on the quality parameters measured. The material standard was represented as the weight of whole raw chicken, while the product standard, as breast part of the chicken, was represented by several physical and chemical quality parameters. The process standard is described as the sequence and parameter of the production process. Physical quality parameters consist of weight and moisture content (thermogravimetry). Chemical quality parameters include pH, protein content (Kjeldahl), and fat content (Soxhlet). X-R control chart is applied to chicken weight parameters, while ANOVA or Kruskal-Wallis testing is applied to physical and chemical quality, continued with Tukey or Bonferroni posthoc testing. In all three types of chickens, the chicken weight parameters are consistent, while other parameters such as pH, water content, protein content, and fat content have a larger range of values. The test results on the three types of chickens, namely kampung chickens, pedagings, and retired layers, respectively, have pH values: of 5.71 ± 0.01 ; 5.65 ± 0.04 ; and 5.82 ± 0.22 , respectively. In the water content parameter (%) obtained sequentially 56.15 ± 2.39 ; 59.21 ± 2.86 ; and 52.91 ± 3.88 . In the protein content parameter (%) obtained sequentially 67.51 ± 6.70 ; 73.78 ± 3.73 ; and 64.93 ± 12.19 . The fat content parameter (%) was obtained sequentially at 13.82 ± 1.94 ; 10.49 ± 1.39 ; and 19.29 ± 4.40 . These quality parameter values can serve as a basis for developing standardized guidelines for Kalasan fried chicken.

Keywords: Kalasan fried chicken, standardization, and quality testing.