

PENGARUH LAMA STERILISASI *RETORT* TERHADAP KUALITAS FISIK DAN SENSORIS BEBEK UNGKEP PADA PENYIMPANAN *FROZEN* DAN SUHU RUANG

Oktafiandani Darmawan

21/482020/PT/09071

INTISARI

Bebek ungkep merupakan olahan daging bebek yang dibumbui dengan pemanasan secara perlahan. Bebek ungkep memiliki masa simpan yang rendah dan penyimpanan beku dinilai kurang praktis. Penelitian ini bertujuan untuk mengetahui pengaruh kualitas fisik dan sensoris terhadap produk bebek ungkep dengan sterilisasi yaitu *frozen* (PF) dan *retort* dengan perlakuan lama sterilisasi yaitu 10 menit (P10), 20 menit (P20), dan 30 menit (P30). Metode sterilisasi *retort* meliputi pemanasan uap, pemanasan *retort*, pemasukan produk, *venting*, sterilisasi, dan *pressure cooling*. Produk bebek ungkep dikemas dengan *retort pouch*. Pengujian kualitas fisik dan sensoris dilakukan lama penyimpanan pada hari ke-0, 7, 14, dan 21. Produk yang dilakukan perlakuan sterilisasi *retort* disimpan pada suhu ruang. Pengujian kualitas fisik meliputi pH, Daya Ikat Air (DIA), *hardness*, *cohesiveness*, *springiness*, dan *gumminess* serta pengujian kualitas sensoris yang meliputi penampilan, warna, aroma, tekstur, dan daya terima. Pengujian kualitas fisik dan sensoris dilakukan sebanyak 3 kali pengulangan. Hasil data dianalisis dengan Rancangan Acak Lengkap (RAL) pola faktorial 4x4. Data yang signifikan, maka dilakukan uji lanjut menggunakan uji *Duncan's Multiple Range Test* (DMRT). Perlakuan lama sterilisasi *retort* 10 menit (P10) memiliki nilai tertinggi dibandingkan dengan perlakuan *retort* yang lain dengan nilai pH 6,45; DIA 43,33%; *hardness* 29,27g; *cohesiveness* 1,20; *springiness* 112,45; *gumminess* 35,53; penampilan 6,25; warna 6,44; aroma 7,25; tekstur 6,79; dan daya terima 6,75.

Kata kunci: Bebek Ungkep, *Frozen*, Sterilisasi *Retort*, Penyimpanan

THE EFFECT OF LENGTH OF RETORT STERILIZATION ON THE PHYSICAL AND SENSORY QUALITIES OF *BEBEK UNGKEP* IN FROZEN AND ROOM TEMPERATURE STORAGE

Oktafiandani Darmawan
21/482020/PT/09071

ABSTRACT

Bebek ungkep was a duck meat food that was seasoned with slow heating. Bebek ungkep has a low shelf life and frozen storage is considered impractical as it can cause some physical and sensory qualities reduction. This study aims to determine the effect of physical and sensory qualities on bebek ungkep products with sterilization, namely frozen (PF) and retort with sterilization time treatments of 10 minutes (P10), 20 minutes (P20), and 30 minutes (P30). The retort sterilization method includes steam heating, retort heating, product entry, venting, sterilization, and pressurized cooling. Bebek ungkep products were packaged with retort pouches. Physical and sensory qualities testing was uses on storage times on days 0, 7, 14, and 21. Products that undergo retort sterilization treatment were stored at room temperature. Physical qualities testing includes pH, Water-Holding Capacity (WHC), hardness, cohesiveness, springiness, and gumminess, and sensory qualities testing which includes appearance, color, aroma, texture, and acceptability. Physical and sensory qualities testing was uses 3 times replication. The data results were analyzed using a Completely Randomized Design (CRD) with a 4x4 factorial pattern. Significant data, then further testing was using the Duncan's Multiple Range Test (DMRT). The 10-minutes retort sterilization treatment (P10) had the highest value compared to others retort treatments with a pH value of 6.45; WHC 43.33%; hardness 29.27g; cohesiveness 1.20; springiness 112.45%; gumminess 35.53; appearance 6.25; color 6.44; aroma 7.25; texture 6.79; and acceptability 6.75.

Keyword : Bebek Ungkep, Frozen, Retort Sterilization, Shelf Life.