

**PENGARUH PENGGUNAAN SUSU FERMENTASI SEBAGAI AGEN
PRESERVASI TERHADAP KUALITAS KIMIA DAN SENSORIS
DAGING AYAM BROILER SELAMA PENYIMPANAN
PADA SUHU REFRIGERATOR**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan susu fermentasi berupa Yakult dan lama penyimpanan terhadap kualitas kimia dan sensoris daging ayam broiler yang dikemas dalam aluminium *pouch*. Bahan utama yang digunakan dalam penelitian berupa daging ayam broiler dan susu fermentasi berupa Yakult. Perlakuan dalam penelitian antara lain yaitu penambahan Yakult sebanyak 0 (kontrol), 1, 2, 3 botol. Lama penyimpanan dilakukan pada hari ke-0, 5, 10, dan 15 pada suhu *refrigerator* (4°C). Parameter yang diuji adalah kualitas kimia dan sensoris. Data yang diperoleh dari pengujian kualitas kimia dan sensoris akan dianalisis dengan Rancangan Acak Lengkap (RAL) pola faktorial 4 x 4. Pola faktorial 4 x 4 yaitu dengan 4 jumlah penambahan Yakult yang berbeda dan 4 lama penyimpanan daging. Apabila terdapat hasil uji data yang signifikan maka akan dilanjutkan uji lanjut menggunakan *Duncan's Multiple Range Test* (DMRT). Data pengujian kualitas sensoris yang diperoleh dianalisis menggunakan analisis *Friedman*. Hasil penelitian menunjukkan bahwa penambahan Yakult berpengaruh nyata ($P < 0,05$) terhadap kualitas kimia (kadar air, kadar protein, dan kadar kolagen) serta kualitas sensoris (aroma dan tekstur). Lama penyimpanan yang berbeda berpengaruh nyata ($P < 0,05$) terhadap kualitas kimia (kadar air, kadar protein, dan kadar lemak) serta kualitas sensoris. Interaksi antara penambahan Yakult dan lama penyimpanan yang berbeda berpengaruh nyata ($P < 0,05$) terhadap kualitas kimia, namun tidak berbeda berpengaruh nyata terhadap kualitas sensoris. Kombinasi terbaik penambahan Yakult terhadap preservasi daging ayam adalah penambahan 1 botol Yakult dan lama penyimpanan 10 hari.

Kata kunci : daging ayam broiler, *Lactobacillus casei*, lama penyimpanan, preservasi, Yakult.

THE EFFECT OF USING FERMENTED MILK AS A PRESERVATIVE AGENT ON THE CHEMICAL AND SENSORY QUALITY IN BROILER CHICKEN MEAT DURING REFRIGERATED STORAGE

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ABSTRACT

This study aims to determine the effects of adding fermented milk in the form of Yakult and varying storage durations on the chemical and sensory quality of broiler chicken meat packaged in aluminum pouches. The main ingredients used were broiler chicken meat and Yakult fermented milk. Treatments included the addition of 0 (control), 1, 2, or 3 bottles of Yakult. Storage durations were 0, 5, 10, and 15 days at refrigerator temperature (4 °C). The parameters tested were chemical and sensory quality. Data from these tests were analyzed using a two-factor Completely Randomized Design in a 4 × 4 factorial arrangement: four levels of Yakult addition and four storage durations. If significant differences were found, further analysis was carried out using Duncan's Multiple Range Test (DMRT). Sensory quality data were analyzed using the Friedman test. The results showed that Yakult addition had a significant effect ($P < 0.05$) on chemical quality (moisture content, protein content, and collagen content) as well as sensory quality (aroma and texture). Different storage durations had a significant effect ($P < 0.05$) on chemical quality (moisture content, protein content, and fat content) and on sensory quality. The interaction between Yakult addition and storage duration was significant ($P < 0.05$) for chemical quality but was not significant for sensory quality. The optimal combination for preserving chicken meat was found to be the addition of 1 bottle of Yakult and a storage duration of 10 days.

Keywords: broiler chicken meat, *Lactobacillus casei*, preservation, storage duration, Yakult.