

PENGARUH PERENDAMAN SARI JAHE EMPRIT (*Zingiber officinale* var. *amarum*) DENGAN KONSENTRASI BERBEDA TERHADAP SIFAT FISIKOKIMIA DAN SENSORIS DAGING SAPI

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perendaman sari jahe emprit (*Zingiber officinale* var. *amarum*) dengan konsentrasi berbeda terhadap kualitas fisikokimia dan sensoris daging sapi. Bahan yang digunakan dalam penelitian yaitu daging sapi bagian *shank* dan sari jahe emprit. Penelitian dilakukan dengan penggunaan sari jahe konsentrasi 0%, 10%, 20%, 30%, dan 40% (v/v). Variabel yang diamati pada penelitian yaitu kualitas fisik (pH, daya ikat air, susut masak, dan *hardness*), kualitas kimia (kadar air, protein, lemak, dan kolagen), dan kualitas sensoris (warna, rasa, aroma, tekstur, dan daya terima). Analisis data uji kualitas fisik dan kimia dilakukan dengan metode analisis ANOVA (*Analysis of Variance*) dengan Rancangan Acak Lengkap (RAL) pola searah dan uji lanjutan dengan uji *Duncan`s New Multiple Range Test* (DMRT). Analisis data uji kualitas sensoris dilakukan dengan uji non-parametrik *Kruskal-Wallis* dan uji lanjutan dengan uji *Mann-Whitney*. Hasil penelitian menunjukkan bahwa perendaman sari jahe emprit dengan konsentrasi berbeda berpengaruh nyata ($P < 0,05$) dapat meningkatkan kualitas fisik (*hardness*), kimia (kadar kolagen) dan sensoris (tekstur) daging sapi. Berdasarkan penelitian yang telah dilakukan, dapat disimpulkan bahwa perendaman dengan sari jahe emprit konsentrasi 30% memberikan pengaruh terbaik dan optimal terhadap kualitas fisikokimia dan sensoris daging sapi bagian *shank*.

Kata kunci: Daging sapi, Konsentrasi sari jahe emprit, Kualitas fisikokimia, Kualitas sensoris, Perendaman.

THE EFFECT OF SOAKING EMPRIT GINGER JUICE (*Zingiber officinale* var. *amarum*) WITH DIFFERENT CONCENTRATION ON THE PHYSICOCHEMICAL AND SENSORIAL QUALITIES OF BEEF

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ABSTRACT

This research aims to determine the effect of emprit ginger juice (*Zingiber officinale* var. *amarum*) on the physicochemical and sensorial qualities of beef. The materials used in the study were beef shank and emprit ginger juice. The study was conducted by using ginger juice with concentrations of 0%, 10%, 20%, 30%, and 40% (v/v). The variables observed in this study were physical quality (pH, water holding capacity, cooking loss, and hardness), chemical quality (moisture, protein, fat, and collagen contents), and sensory quality (color, taste, aroma, texture, and acceptability). Data analysis of physical quality test and chemical quality test was done by ANOVA (Analysis of Variance) analysis method with Completely Randomized Design (RAL) unidirectional pattern and further test with Duncan's New Multiple Range Test (DMRT). Data analysis of sensory quality test was done by Kruskal-Wallis non-parametric test and further test with Mann-Whitney test. The results of the study showed that soaking using different concentrations of emprit ginger juice had a significant effect ($P < 0,05$) in improving the physical quality (hardness), chemical quality (collagen content), and sensory quality (texture) of beef. Based on the research that has been conducted, it is concluded that the soaking with emprit ginger juice at 30% concentration gave the best and optimal effect on the physicochemical and sensory quality of beef shank.

Keywords: Beef, Concentration emprit ginger juice, Physicochemical quality, Sensory quality, Soaking.