

**PENGARUH PEREBUSAN TELUR DENGAN DAUN JAMBU BIJI
(*Psidium guajava*) TERHADAP KOMPOSISI KIMIA
DAN MIKROBIA TELUR PINDANG**

Citra

06/194509/PT/05084

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh pembuatan telur pindang dengan daun jambu biji terhadap komposisi kimia dan total bakteri. Telur ayam konsumsi umur satu hari sebanyak lima puluh tujuh butir dengan berat antara 58 sampai 65 g, dibagi menjadi tiga perlakuan yaitu 1) perebusan tanpa daun jambu biji dengan peretakan kerabang telur, 2) perebusan dengan daun jambu biji dengan peretakan kerabang telur dan 3) perebusan dengan daun jambu biji tanpa peretakan kerabang telur. Pengamatan dilakukan setelah perebusan 2 jam, yang meliputi komposisi kimia (kadar protein, kadar kolesterol, kadar lemak kuning telur, kadar air putih telur dan kadar air kuning telur), serta total bakteri, dengan tiga kali ulangan. Data dianalisis dengan analisis variansi pola searah. Nilai rata-rata yang menunjukkan perbedaan nyata di uji dengan *Duncan's new Multiple Range Test* (DMRT). Perhitungan analisis statistik dilakukan dengan *Statistical Product and Service Solution (SPSS) for Windows release 20.00*. Hasil penelitian menunjukkan bahwa pembuatan telur pindang berpengaruh ($P < 0,05$) terhadap kadar air putih telur dan kadar lemak pada telur segar, dengan perebusan tanpa daun dan kerabang diretak, perebusan dengan daun dan kerabang diretak, serta perebusan dengan daun dan kerabang tidak retak masing-masing sebesar 86,22% dan 11,22%, 80,81% dan 9,61%, 79,26% dan 9,92%, serta 84,33% dan 9,24%. Berpengaruh nyata ($P < 0,01$) terhadap kadar protein telur masing-masing 9,06%, 0,93%, 1,23% dan 1,04%, namun tidak berpengaruh terhadap kadar air kuning telur, kadar kolesterol, dan total bakteri. Perebusan telur paling baik diperoleh dari perlakuan perebusan dengan daun jambu biji yang kerabang telurnya diretak.

Kata kunci: Telur ayam, Daun jambu biji, Kualitas kimia, Total bakteri telur

The Influence of Boiling Egg with Guava Leaves (*Psidium guajava*) on Chemical Composition and Microbe of Pindang Egg

Citra

06/194509/PT/05084

ABSTRACT

The objective of this research was to find out the influence of boiled egg manufacture with guava leaves on chemical composition and total bacteria. As many as fifty seven of one day old consumption eggs with 58 g to 65 g weight divided into three treatment, 1) boiling without guava leaves with the cracking of eggshell, 2) boiling with guava leaves and the cracking of eggshell, 3) boiling with guava leaves without the cracking of eggshell. The observation was done after two hours boiling which included chemical composition (levels of protein, cholesterol, fat of egg yolk, water of egg albumen and of egg yolk) as well as total bacteria with thrice replication. The data was analyzed by One Way Anova. The average value which showed significant difference tested by Duncan's New Multiple Range Test (DMRT). The calculation of statistical analysis was done by Statistical Product and Service Solution (SPSS) for Windows released 20,00. The research results showed that boiled eggs manufacture took effect ($P < 0.05$) toward levels of water in egg albumen and levels of fat in fresh eggs, with boiling without guava leaves and cracked eggshell, boiling with guava leaves and cracked eggshell, as well as boiling with guava leaves and not cracked eggshell for each 86.22% and 11.22%, 80.81% and 9.61%, 79.26% and 9.92%, as well as 84.33% and 9.24% respectively. Boiling significant affected ($P < 0.01$) toward level of egg protein for each 9.06% in fresh egg, 0.93%, 1.23% and 1.04% but it did not taking effect toward levels of water in egg yolk, levels of cholesterol and total bacteria. The best boiled egg could be gained through the cracked eggshell with guava leaf.

Kata kunci: Chicken egg, Guava leaves, Chemical quality, Egg bacteria
total