



PENGGUNAAN ENZIM PAPAIN KASAR

PADA PREPARASI DAGING

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INTISARI

Pada penelitian ini dipelajari pengaruh enzim papain kasar dari getah buah papaya muda pada pengempukan daging sapi, pada tiga macam suhu yaitu suhu kamar, 45°C dan 65°C dan dengan beberapa macam cara pemberian enzim. Pemberian enzim dilakukan dengan cara: dioleskan pada permukaan daging, daging direndam dalam larutan papain dan daging diinjeksi dengan larutan papain kemudian dibiarkan pada suhu tertentu selama 30 menit. Pada hasil dilakukan analisis protein terlarut, ninhidrin, hidroxiprolin, kemampuan menahan air dan keempukan, termasuk pengamatan mikroskopis. Dari data analisis kimiawi diperoleh secara umum cara injeksi menaikkan jumlah protein terlarut dan keempukan serta menurunkan kemampuan menahan air. Perlakuan suhu tinggi juga menaikkan jumlah protein terlarut dan menurunkan kemampuan menahan air. Pengamatan mikroskopis daging yang diberi enzim menampakkan struktur yang kurang rapat. Didapatkan pula kerusakan struktur yang lebih hebat pada cara injeksi dibanding cara dioles dan direndam, serta pada suhu 65°C dibanding suhu 45°C dan suhu kamar.



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Universitas Gadjah Mada, 1986 | Diunduh dari <http://etd.repository.ugm.ac.id/>

APPLICATION OF CRUDE PAPAIN
ON MEAT PREPARATION

by Haryanti

ABSTRACT

The effect of crude papain from papaya latex on tenderization of beef was studied at three rates of heat penetration, i.e. room temperature, 45°C and 65°C and with several methods in introducing enzyme. The enzyme was introduced into the tissue by a direct application to the surface of meat cuts, by overflowed and by injection. And than the meat was incubated for 30 minutes and the sample was analyzed it's soluble protein, ninhydrin, free hydroxyproline, water holding ability and tenderness, including microscopic analysis. In general, chemical analysis data indicated that the injection method increased soluble protein and tenderness and decrease the water holding ability. High temperature increased the soluble protein and decreased the water holding ability. A microscopic observation of enzymed meat cuts showed less firm structure. More broken structure is showed on injection method than a direct application to the surface of meat cuts and overflowed method, while temperature of 65°C also showed that than 45°C and room temperature.