PENGARUH INFUSA DAUN SALAM SEGAR DAN METODE *DISPLAY* TERHADAP KUALITAS DAGING AYAM BROILER

INTISARI

Sylvie Astuti

16/403993/PPT/00960

Tujuan penelitian ini adalah untuk mengetahui pengaruh infusa daun salam segar dan metode *display* terhadap kualitas daging ayam. Materi yang digunakan adalah daging ayam, daun salam, air, dan meja *display*. Penelitian terdiri atas tiga tahap, yakni uji sifat antibakteri daun salam (*Syzygium polyanthum*), penentuan konsentrasi infusa daun salam, dan aplikasi infusa daun salam dan metode *display* pada daging ayam. Sampel daging ayam dibagi dalam 2 jenis perendam (infusa daun salam dan air), kemudian diletakkan pada 2 jenis *display* (terbuka dan tertutup). Setiap perlakuan diulang sebanyak 4 kali. Pengamatan dilakukan terhadap jumlah mikroba, kualitas fisik (pH, daya ikat air, susut masak, keempukan), kualitas kimia (air, protein, lemak) pada jam ke-0, 2, 4, 6, dan 8. Data yang terkumpul dianalisis dengan Analisis Variansi Rancangan Acak Lengkap (RAL) faktorial 2x2 (2 jenis perendam dan 2 jenis *display*). Uji daya hambat terhadap 8 bakteri memperlihatkan hambatan terbesar pada *Leuconostoc mesenteroides* dan hambatan terkecil pada *Pseudomonas putida*. Infusa daun salam 15% dapat menurunkan jumlah bakteri sampai dengan 1 log cfu/g. Perlakuan perendaman dan metode display berpengaruh nyata terhadap jumlah mikroba. Infusa daun salam dan metode display tertutup mampu menurunkan jumlah mikroba. Perlakuan berpengaruh nyata terhadap daya ikat air, tetapi tidak terhadap pH, susut masak, dan keempukan. Perlakuan memberi pengaruh tidak nyata terhadap kadar air, protein, dan lemak. Tidak ada interaksi antarperlakuan terhadap kualitas daging ayam. Perendaman infusa daun salam berpengaruh nyata terhadap aroma dan *juiceness* daging ayam. Kesimpulan penelitian ini adalah infusa daun salam segar 15% dan metode *display* tertutup dapat mempertahankan kualitas daging ayam.

Kata kunci : Daging ayam, Daun salam, Metode *display*, Kualitas mikrobiologi, Kuaitas fisik, Kualitas kimia, Kualitas organoleptik

EFFECT OF FRESH BAY LEAVES INFUSA AND *DISPLAY* METHODS ON QUALITY OF BROILER CHICKEN MEAT

ABSTRACT

Sylvie Astuti

16/403993/PPT/00960

The purpose of this research was to know the effect of fresh bay leaf infuse and display method on the quality of chicken meat. The material used was chicken meat, bay leaves, water, and table display. The study consisted of three stages, namely the test of antibacterial properties of bay leaf (*Syzygium polyanthum*), determination of bay leaf infuse concentration, application of bay leaf infuse and display method on chicken meat. Chicken samples are divided into 2 types of marinade (bay and water infuse), then placed on 2 types of displays (open and closed). Each treatment was repeated 4 times. Observations were made on the number of microbes, physical quality (pH, water holding capacity, cooking shrinkage, tenderness), chemical quality (water, protein, fat) at hours 0, 2, 4, 6, and 8. The collected data were analyzed by analysis of variance 2x2 factorial random design (2 types of soaking and 2 display types). An inhibitory test against 8 bacteria showed the greatest resistance to *Leuconostoc mesenteroides* and the smallest resistance to *Pseudomonas putida*. 15% bay leaves infuse can decrease bacterial count up to 1 log CFU/ g. The immersion treatment and display method had a significant effect on the microbial count. The bay leaf infuses and the closed display method can decrease the number of microbes. The treatments have a significant effect on water holding capacity, but not on pH, cooking, and tenderness. Treatment gave no significant effect on water content, protein, and fat. There was no interaction between the treatment to the quality of chicken meat. Soaking infuses bay leaves have an effect on the aroma and juiciness of the chicken meat. The conclusion of this research is 15% fresh leaf saliva infuse and closed display method could maintain the quality of chicken meat.

Keywords: Chicken meat, *Display* methode, *Syzygium polyanthum*, Physical quality, Chemical quality, Microbial quality