

INTISARI

KAJIAN KUALITAS DAGING SAPI YANG DIJUAL DI PASAR TRADISIONAL DAN SUPERMARKET DI KOTA YOGYAKARTA: DAYA IKAT AIR, SUSUT MASAK, DAN KEEMPUKAN

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Daging adalah salah satu bahan pangan hasil hewan yang merupakan sumber protein hewani dengan kandungan gizi yang cukup lengkap. Daging juga bersifat mudah rusak akibat proses fisik, kimia, dan mikrobiologis yang terjadi selama proses penyediaan dan pemasaran dari produsen (peternakan) hingga konsumen. Penyediaan kualitas daging yang baik memerlukan adanya penanganan yang baik selama proses penyediaan dan pemasaran tersebut. Tujuan penelitian ini adalah untuk mengkaji kualitas daging sapi yang dijual di pasar tradisional dan supermarket di Kota Yogyakarta dengan parameter kualitas yang diamati meliputi daya ikat air, susut masak, dan keempukan.

Total 32 sampel daging bagian *sirloin* (has luar) digunakan untuk penelitian. Sampel terdiri dari 24 sampel asal pasar tradisional, dan 8 sampel asal supermarket. Sampel daging kemudian dibawa ke Laboratorium Kesehatan Masyarakat Veteriner Fakultas Kedokteran Hewan dan Laboratorium Ilmu dan Teknologi Daging Fakultas Peternakan Universitas Gadjah Mada. Pengambilan sampel menggunakan metode random sampling sederhana (rambang sederhana). Data yang diperoleh dianalisis dengan *independen t-test*.

Hasil penelitian menunjukkan bahwa tidak ada perbedaan yang signifikan ($P > 0,05$) antara kualitas daging sapi yang dijual di pasar tradisional dan supermarket di Kota Yogyakarta dari parameter kualitas daya ikat air, susut masak dan keempukan yang diamati. Rata-rata daya ikat air daging sapi yang dijual di pasar tradisional adalah 38,66% dan daging sapi yang dijual di supermarket 39,59%. Rata-rata susut masak daging sapi yang dijual di pasar tradisional adalah 35,63% dan di supermarket adalah 34,38%. Rata-rata keempukan daging sapi yang didapat dari nilai daya putus yang dijual di pasar tradisional adalah 8,06 kg/cm² dan daging sapi yang dijual di supermarket adalah 7,73 kg/cm².

Kata Kunci: daging, kualitas daging, daya ikat air, susut masak, keempukan, pasar tradisional, supermarket.

ABSTRACT

STUDY OF THE QUALITY OF MEAT SOLD IN TRADITIONAL MARKETS AND SUPERMARKETS IN THE CITY OF YOGYAKARTA: WATER HOLDING CAPACITY, COOKING LOSS, AND TENDERNESS

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Meat is one of the results of animal foodstuffs which are a source of animal protein with a complete nutrient content. Meat also be easily damaged by physical processes, chemical processes, and microbiological that occur during the process of providing and marketing from the producers (farms) to the consumer. Provision of good quality meat requires the existence of a good handling during the process of providing and marketing. The purpose of this research is to study the quality of meat sold in traditional markets and supermarkets in the city of Yogyakarta with the observed quality parameters included water holding capacity, cooking losses, and tenderness.

A total of 32 samples of meat section sirloin is used for this research. The sample consisted of 24 samples from the traditional markets, and 8 samples from the supermarket. Meat samples were then taken to the Laboratory of Veterinary Public Health Faculty of Veterinary Medicine and the Laboratory of Meat Science and Technology Faculty of Animal Science, Universitas Gadjah Mada. Sampling using a simple random sampling method (simple randomness). The data were analyzed with independent t-test.

The results showed that there was no significant difference ($P > 0,05$) between the quality of meat sold in the traditional markets and the supermarkets in the city of Yogyakarta on the quality parameters included water holding capacity, cooking losses, and tenderness are observed. The average water holding capacity of meat sold in traditional markets was 38.66% and meat sold in supermarkets 39.59%. The average cooking loss of meat sold in traditional markets is 35.63% and sold in supermarkets is 34.38%. The average tenderness of meat sold in traditional markets is 8.06 kg/cm² and meat sold in supermarkets is 7.73 kg/cm².

Keywords: meat, meat quality, water holding capacity, cooking loss, tenderness, traditional markets, supermarkets