

**PENGARUH LAMA PEMASAKAN DENGAN METODE PRESTO  
TERHADAP KOMPOSISI KIMIA DAN KARAKTERISTIK  
SENSORIS DAGING AYAM ADUAN  
PERANAKAN BANGKOK**

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**INTISARI**

Tujuan dari penelitian ini untuk mengetahui pengaruh lama pemasakan dengan metode presto dan jenis otot terhadap karakteristik sensoris dan komposisi kimia daging ayam aduan peranakan bangkok. Penelitian ini terbagi atas 3 perlakuan waktu pemasakan yaitu pemasakan dengan waktu 15, 30, dan 45 menit, setiap perlakuan terdiri atas tiga replikasi. Variabel komposisi kimia yang diamati meliputi kadar air, lemak, protein, dan kolagen. Variabel karakteristik sensori meliputi warna, rasa, tekstur, keempukan dan daya terima. Data komposisi kimia dianalisis dengan analisis variansi rancangan blok acak lengkap dan data karakteristik sensori dianalisis dengan analisis non parametrik melalui uji *Hedonik Kruskal-Wallis*. Perbedaan rerata diuji dengan *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan lama pemasakan yang berbeda dengan metode presto berpengaruh nyata ( $P < 0,01$ ) terhadap kadar air, protein, kolagen, keempukan, tekstur, daya terima, warna, dan rasa daging. Kadar protein dan kolagen tertinggi diperoleh pada waktu pemasakan 45 menit, sedangkan kadar air dan lemak menurun. Skor keempukan, rasa, warna, daya terima dan tekstur tertinggi diperoleh pada waktu pemasakan 45 menit. Jenis otot berpengaruh nyata ( $P < 0,01$ ) terhadap komposisi kimia daging, serta berpengaruh pada keempukan, tekstur dan warna daging. Kesimpulan dari penelitian ini adalah waktu pemasakan 45 menit merupakan waktu yang paling baik untuk meningkatkan karakteristik sensoris dan komposisi kimia daging, hal ini karena kadar protein meningkat yang diikuti peningkatan kolagen, keempukan, tekstur, rasa, daya terima, dan warna sedangkan lemak dan air menurun. Otot dada memiliki karakteristik sensoris dan komposisi kimia yang lebih baik dari otot paha, hal ini karena otot dada memiliki protein yang lebih tinggi, tetapi kadar air, lemak dan kolagen lebih rendah. Skor keempukan, warna, dan tekstur otot dada lebih tinggi daripada otot paha.

(Kata kunci: Ayam peranakan Bangkok, Presto, Komposisi kimia, Karakteristik sensoris)

## EFFECT OF COOKING DURATION WITH PRESSURE COOKING METHOD TO THE CHEMICAL COMPOSITION AND SENSORY CHARACTERISTIC OF THAI INDIGENOUS GRADE FIGHT CHICKEN MEAT

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### ABSTRACT

The purpose of the experiment was to investigate the effect of cooking duration with pressure cooking method and muscle type to the chemical composition and sensory characteristic of thai indigenous grade fight chicken meat. This research was divided into three treatment, the treatment is cooking duration at 15 minute, 30 minute and 45 minute. Each treatment consist of three replication. Chemical composition of the observed variables including moisture content, fat, protein, and collagen. Sensoris characteristic of the observed variables including color, flavour, texture, tenderness and acceptance level. Chemical composition were analyzed with variance analysis of randomized complete block design and sensory characteristics were analyzed with non parametric analysis by Kruskal-Wallis test of the hedonic. Average of differences were tested with Duncan's New Multiple Range Test. The results of experiment showed that cooking duration was a significant difference ( $P < 0.01$ ) in moisture content, protein, collagen, tenderness, texture, acceptability, color and flavor. The highest levels of protein and collagen obtained at 45 minutes of cooking duration, but lower water and fat. The highest score of tenderness, flavor, color, acceptability and texture obtained at 45 minute of cooking duration. Muscle type significantly affected ( $P < 0.01$ ) chemical composition of tenderness, texture, and color of meat. The conclusion of this study was 45 minutes of cooking duration is the best time to improve the sensory characteristic and chemical composition of meat, because the high protein content, while water and low fat. Chemical characteristics of chicken meat is best when cooking 45 minutes, because increasing of protein followed with increasing of collagen, tenderness, texture, flavor, acceptance level and color, but fat and moisture is decreased. Breast muscles have sensory characteristics and chemical composition are better than thigh muscle, because breast muscle has a higher protein content than thigh muscle, but low in fat, water and collagen. Score of tenderness, texture, color on the breast muscles is higher than thigh muscles.

(Keywords: Thai indigenous chicken, Pressure cooker, Chemical composition, Sensory characteristic)