

KARAKTERISTIK KIMIA, FISIK DAN SENSORIS DENDENG IRIS DAGING ITIK MANILA DENGAN PERBEDAAN LEVEL BAHAN DAN LAMA CURING

**Verta Sagista Metalica Dewi
(08/269546/PT/05470)**

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan level bahan dan lama *curing* terhadap karakteristik kimia, fisik dan sensoris dendeng iris daging Itik Manila. Materi penelitian terdiri dari daging Itik Manila dan bumbu-bumbu sebagai bahan *curing*. Daging Itik Manila dibagi atas dua perlakuan yaitu perbedaan level bahan *curing* 23%, 31% dan 39% dan perbedaan lama *curing* 10, 12 dan 14 jam. Setiap perlakuan terdiri dari tiga replikasi. Pengeringan dendeng dilakukan dengan sinar matahari selama 7 jam/hari selama 3 hari. Data penelitian uji karakteristik kimia (kadar air, protein, lemak dan kadar abu) dan fisik (pH, susut masak dan keempukan) dianalisis dengan analisis dengan pola faktorial 3 x 3 (tiga level bahan *curing* dan tiga lama *curing*) dengan 3 kali ulangan dari *Completely Randomized Design*. Perbedaan rerata diuji *Duncan's New Multiple Range Test* (DMRT). Data karakteristik sensoris diuji dengan QDA (Quantitative Description Analysis) diagram laba-laba pada program Microsoft Office Excel 2007 dan analisis statistik non-parametrik dengan uji *Hedonik* dari *Kruskal Wallis* (Saleh, 1996). Analisis statistik menggunakan program SPSS versi 16.0 *for windows*. Hasil penelitian menunjukkan perlakuan level bahan dan lama *curing* berpengaruh nyata ($P < 0,05$) pada kadar protein, lemak dan abu, sedangkan kadar air hanya dipengaruhi oleh level bahan *curing*. Perbedaan level bahan dan lama *curing* berpengaruh nyata ($P < 0,05$) terhadap nilai pH dan keempukan sedangkan susut masak hanya dipengaruhi oleh level bahan *curing*. Hasil uji sensoris menunjukkan warna berbeda nyata ($P < 0,05$) sedangkan tekstur, daya terima dan aroma tidak berbeda nyata di antara level bahan dan lama *curing*. Dapat disimpulkan bahwa dendeng iris daging Itik Manila dengan level bahan 23% dengan lama *curing* 14 jam memiliki karakteristik kimia, fisik dan sensoris yang lebih baik daripada dendeng lainnya.

Kata kunci: Dendeng iris, Daging Itik Manila, Level bahan dan lama *curing*, Karakteristik kimia, Karakteristik fisik, Sifat Sensoris.

**CHEMICAL, PHYSICAL AND SENSORY CHARACTERISTICS OF
MANILA DUCK SLICED DRY-CURED MEAT WITH
DIFFERENT LEVEL OF *CURING* INGREDIENTS
AND DURATION OF *CURING***

**Verta Sagista Metalica Dewi
(08/269546/PT/05470)**

ABSTRACT

This experiment was conducted to investigate the effect of different level of *curing* ingredients and duration of *curing* on the chemical, physical and sensory characteristics of duck slices dry-cured meat. The materials in this research was Manila duct meat and seasoning as *curing* ingredients. The treatment consisted of three levels of *curing* ingredients, namely 23%, 31% and 39%, and the time duration of *curing* namely 10, 12, and 14 hours. Each treatment consisted of three replications. The meat was then dried by solar drying 7 hours per days for 3 days. Data of chemical characteristics (water, protein, fat, and ash contents) and physical characteristics (pH, tenderness and cooking loss) were analyzed by analysis of variance of 3x3 factorial (three ingredients levels and three duration time of *curing*) of *Completely Randomized Design*. The means were tested by Duncan's New Multiple Ranges Test (DMRT). Sensory characteristic data were tested with QDA (Qualitative Description Analysis) web chart by Microsoft Office Excel 2007 and non-parametric statistic analysis with *Hedonik* Test of *Kruskal Wallis*. The statistical analysis was done with SPSS ver. 16 for windows. The results showed that ingredient level and duration of *curing* affected significantly ($P < 0.05$) on protein, fat and ash contents, while the water content only affected by level of *curing* ingredient. Level of *curing* ingredient and duration of *curing* affected significantly ($P < 0.05$) on pH and tenderness while the cooking loss was only affected by the level of the *curing* ingredients. The results of sensory tests showed significant effect on color score ($P < 0.05$) but not on the texture, aroma and acceptability score. It could be concluded that Manila duck slice dry-cured meat with ingredients level of 23% and 14-hour duration time of *curing* had better chemical, physical and sensory characteristics than other Manila duck sliced dry-cured meat.

Key words: Manila duck slice dry-cured meat, Ingredients level, Duration time of *curing*, Chemical composition, Physical characteristics, Sensory quality.