

PENGARUH KONSENTRASI GARAM DAPUR, JENIS MEDIUM DAN LAMA PERENDAMAN TERHADAP KADAR NaCl TELUR ASIN

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi garam dapur, jenis medium dan lama perendaman terhadap kadar NaCl telur asin. Penelitian ini menggunakan telur itik mentah sebanyak 180 butir yang dibagi menjadi 2 kelompok dengan dua perlakuan yaitu dengan konsentrasi garam dapur setengah jenuh dan konsentrasi garam dapur jenuh. Masing-masing perlakuan terdiri dari tiga jenis medium yaitu air, abu dapur dan batu bata. Kemudian setiap medium direndam selama 7 hari dan 14 hari. Analisis NaCl dilakukan setelah telur hasil rendaman dikukus dan dihaluskan hingga homogen. Data yang diperoleh dianalisis dengan Rancangan Acak Lengkap Pola Faktorial $2 \times 3 \times 2$. Variabel yang berbeda dianalisis dengan *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan bahwa perlakuan Konsentrasi garam dapur, jenis medium dan lama perendaman berbeda ($P < 0,01$) terhadap kadar NaCl telur asin. Interaksi antara konsentrasi garam dengan jenis medium, jenis medium dengan lama perendaman dan interaksi antara konsentrasi garam, jenis medium dan lama perendaman menunjukkan pengaruh yang sangat nyata terhadap kadar NaCl telur asin, sedangkan interaksi antara konsentrasi garam dengan lama perendaman berpengaruh nyata. Dari hasil penelitian dapat disimpulkan bahwa konsentrasi garam jenuh menyebabkan kadar NaCl telur asin lebih tinggi dari pada konsentrasi garam setengah jenuh, pada jenis medium dan lama perendaman yang sama. Jenis medium berpengaruh terhadap kadar NaCl telur asin. Pada konsentrasi garam jenuh dan lama perendaman yang sama, kadar NaCl tertinggi terdapat pada jenis medium air, diikuti oleh medium abu dapur dan terendah pada medium batu bata, sedangkan pada konsentrasi garam setengah jenuh dan lama perendaman yang sama, jenis medium abu dapur lebih tinggi dari pada medium air dan terendah jenis medium batu bata. Lama perendaman 14 hari menyebabkan kadar NaCl telur asin lebih tinggi dari pada 7 hari, pada konsentrasi dan jenis medium yang sama.

Kata Kunci: Telur Asin, Konsentrasi Garam, Jenis Medium, Lama Perendaman, Kadar NaCl.

THE EFFECT OF SALT CONCENTRATION, KINDS OF MEDIUM AND SOAKING TIME ON NaCl COUNT OF SALTED EGGS

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ABSTRACT

The research was conducted to investigate the effect of salt concentrations, kinds of medium and soaking times on NaCl count of salted eggs (NCSE). The research used 180 unboiled duck eggs that were grouped into two groups subjected to two treatments. Those treatments were half-saturated salt concentration and saturated salt concentration. Each treatment had 3 kinds of medium, namely water, dust and ground brick. The soaking time of each medium were 7 and 14 days. After soaking and boiling, the eggs then were refined homogeneously. The samples were then tested on NCSE. The obtained data were factorial analyzed by using a 2 x 3 x 2 factorial analysis of Completely Randomized Design. The different means were tested by Duncan's News Multiple Range Test. The result showed that salt concentrations, kinds of medium and soaking times on NCSE were different ($P < 0,01$). The interaction between salt concentrations and kinds of medium, kinds of medium and soaking times and interaction between salt concentrations, kinds of medium and soaking times showed highly significant differences, while the interaction salt concentration and soaking time showed significantly difference on NCSE. According to this research, it could be concluded that the saturated salt concentration resulted in NDSE higher compared with the half-saturated salt concentration. The kinds of medium effect on NCSE. On the same saturated salt concentration and soaking time, the water medium showed the highest NCSE, followed by the dust medium and brick medium. On the same half-saturated salt concentration and soaking time, the NCSE of dust medium was higher than water medium, and brick medium was the lowest. Fourteen days soaking time resulted higher NDSE compared with 7 days, on the same concentration and kinds medium.

Key Words : Salted Eggs, Salt Concentration, Kinds of Medium, Soaking Time, NaCl Count.