PENGARUH SUHU DAN LAMA PENGGORENGAN TERHADAP KARAKTERISTIK KIMIA DAN ORGANOLEPTIK ABON DAGING KELINCI

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh suhu dan lama penggorengan yang berbeda terhadap karakteristik kimia dan organoleptik abon daging kelinci. Proses pembuatan abon meliputi perebusan, pencabikan, pemasakan dengan penambahan bumbu dan santan hingga kering. Tiga macam suhu dan lama penggorengan yang digunakan adalah 150, 160, dan 170ºC dengan waktu 12, 13, dan 14 menit. Data karakteristik kimia dianalisis dengan Analisis Variansi CRD Pola Faktorial 3x3 (tiga faktor suhu dan tiga faktor waktu). Data organoleptik diuji dengan Metode *Chi Square.* Perbedaan rata-rata diuji dengan *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa suhu penggorengan meningkatkan kadar air, kadar protein dan kadar lemak abon. Lama penggorengan dapat menurunkan kadar air dan kadar protein, namun sebaliknya meningkatkan kadar lemak abon daging kelinci. Penggunaan suhu dan lama penggorengan yang berbeda tidak berpengaruh terhadap rasa, warna, tekstur, dan keempukan abon kelinci. Interaksi antara suhu dan lama penggorengan tidak mengubah karakteristik kimia dan organoleptik abon daging kelinci. Kesimpulan hasil penelitian adalah suhu dan lama penggorengan yang berbeda menghasilkan abon dengan karakteristik kimia dan organoleptik yang relatif sama.

Kata kunci : Abon, Daging Kelinci, Suhu dan Lama Penggorengan, Karakteristik Kimia dan Organoleptik

THE EFFECT OF DIFFERENT TEMPERATURE AND FRYING DURATION ON CHEMICAL AND ORGANOLEPTICAL CHARACTERISTIC OF RABBIT MEAT *ABON*

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ABSTRACT

This study was conducted to knew the effect of different temperature and frying duration on chemical and organoleptical characteristic of rabbit meat abon. The meat processing was started by boiling, chopping, and followed by cooking with spices and coconut milk. The temperatures of frying were 150, 160 and 170°C with the duration of 12, 13, and 14 minutes. The data of chemical characteristic were analysed by Variance Analysis of 3x3 Factorial (3 factors of temperature and 3 factors of frying duration). Data of organoleptical test were examined by Chi Square Method. The mean differences were analysis by Duncan's New Multiple Range Test (DMRT) Method. The result indicated that different temperature increase water, protein, and fat content of rabbit meat abon. The frying duration decreased the water and protein content, but increased fat content of rabbit meat abon. The effect of different temperature and frying duration on taste, colour, texture and tenderness were not significant. Interaction between temperature and frying duration did not change chemical and organoleptical characteristic of rabbit meat abon. In conclution, different temperature and frying duration resulted in a similar chemical and organoleptical characteristic.

Key word : Abon, Rabbit Meat, Temperature and Frying Duration, Chemical and Organoleptical Characteristic.