

PENGARUH PENCELUPAN DALAM LARUTAN ASAM ASKORBAT TERHADAP  
KEADAAN FISIK DAGING AYAM KAMPUNG YANG DIBUNGKUS PLASTIK  
POLIETILEN PADA PENYIMPANAN REFRIGERASI (40C)

Ratnaningsih 2035/PT

INTISARI

Penelitian bertujuan untuk mengetahui perbedaan keempukan, cooking loss, water-holding capacity dan derajat keasaman (pH) daging ayam kampung yang dicelup dalam larutan asam askorbat dengan level yang berbeda dan dibungkus plastik polietilen selama lima dan 10 hari pada penyimpanan refrigerasi (4°C). Penelitian dilakukan di Laboratorium Jurusan Teknologi Hasil Ternak Fakultas Peternakan Universitas Gadjah Hada Yogyakarta.

Materi penelitian terdiri dari 18 karkas ayam kampung dengan umur potong sekitar tujuh bulan dan dibagi menjadi dua kelompok perlakuan dan satu kelompok kontrol yaitu dicelup dalam 1%, 0,5% dan 0% larutan asam askorbat selama satu menit dan dianginkan selama tiga menit. Setelah karkas dicelup, kemudian dikemas dalam plastik polietilen dan disimpan pada suhu refrigerator (4°C).

Ahalisis dilakukan pada kondisi segar, hari ke lima dan ke sepuluh. Untuk mengetahui terjadinya kerusakan, dilakukan uji Eber setiap hari, mulai hari kelima sampai hari kesepuluh. Setiap analisis dilakukan pengulangan dua kali dan sampel diambil dari bagian dada (m. pectoralis). Data yang diperoleh dianalisis variansi dengan CRD (Complietely Randomized Design) pola faktorial 3 x 3 dengan replikasi dua. Jika terjadi perbedaan, maka harga rata-rata diuji dengan Duncan's New Multiple Range Test.

Hasil analisis statistik menunjukkan bahwa perbedaan keempukan, cooking loss, water-holding capacity dan derajat keasaman (pH) daging ayam kampung yang dicelup dalam larutan asam askorbat menunjukkan perbedaan yang tidak nyata. Perlakuan penyimpanan menunjukkan perbedaan ( $P < 0,05$ ) terhadap parameter yang diuji kecuali cooking loss. Penlngkatan level asam askorbat dari 0%, 0,5% ,1% diikuti dengan menurunnya rerata keempukan dari 2,59, 2,65 dan 2,68, menurunnya rerata cooking loss dari 36,94, 33,89 dan 31,67, meningkatnya rerata WHC dari 11,08, 10,97 dan 11,28, menurunnya rerata pH dari 5,55, 5,52 dan 5,40. Lama penyimpanan yang semakin meningkat dari 0, 5 dan 10 hari diikuti dengan meningkatnya rerata keempukan dari 2,86, 2,68 dan 2,37, menurunnya rerata cooking loss dari 35,56, 34,44, dan 32,50, menurunnya rerata WHC dari 11,45, 11,14 dan 10,73, menurunnya rerata pH dari 5,72, 5,50 dan 5,25.

Disimpulkan bahwa pemberian asam askorbat tidak berpengaruh terhadap keadaan fisik daging ayam kampung.  
(Kata Kunci : Ayam Kampung, Asam Askorbat, Pencelupan).

THE EFFECT OF DIPPING IN ASCORBIC ACID SOLUTION ON PHISICAL  
PROPERTY OF NATIVE CHICKEN MEAT WAS PACKED WITH POLIETHYLENE  
PLASTIC AT REFRIGERATED PRESERVATION (40C)

Ratnaningsih (2035/PT)

ABSTRACT

The experiment was conducted to study the effect of dipping with ascorbic acid solution on physical property of native chicken meat packed with polyethylene plastic for 5 to 10 days in refrigerated preservation (40C) condition. The observation was done at Meat Product Tecnology Laboraty, Faculty of Animal Husbandry, Gadjah Mada Universty, Yogyakarta.

Eighteen (18) carcasses of native chicken of approximately 7 to 8 months of killing ages were used in this study. All birds were randomly devided into three treatments, namely 0% (as control), 0.5%, and 1.0% ascorbic acid solution. After dipping was done, all carcasses was packed with polyethylene plastic and was stored at refrigerated preservation of 40C, respectively.

The analyses was done for fresh condition, 5th and 10th days preservation. To determine the initial deterioration was tested by Ebber reagent for daily from 5th to 10th days preservation, with two replications. The meat sample was taken from breast portion (pectoralis muscle). The data was collected and analysed by variance analyses of 3x3 factorial of CRD; and for significant means were tested by Duncan's New Multiple Range Test (DMRT).

The result indicated that the ascorbic acid trials were no significant affects tenderness, cooking logs (CL), water-holding capacity (WHC) and pH. On the countrary, for preservation trial were significant effect ( $P < 0.05$ ) on all parameters, except CL parameter. The increase of ascorbic acid level from 0%, 0.5% and 1.0% resulted the decreased tenderness namely 2.59, 2.65, and 2.68 kg/cm<sup>2</sup>, respectively for 0%, 0.5% and 1.0% ascorbic acid levels, and decreased CL, namely 36.94, 33.89 and 31.67, and increased WHC, namely 11.08, 10.97, and 11.28, and decreased pH value, namely 5.55, 5.52, and 5.40. The longer preserved duration of 0, 5 and 10 days affects increased tenderness, of 2.86, 2.68 and 2.37 kg/cm<sup>2</sup>, decreased of CL of 35,56, 34.44 and 32.50%, decreased of pH, namely 5.72, 5.50 and 5.25.

The study was conduced that no significance effects were found due to ascorbic acid trials on physical property of native chicken muscle.

(Keys Words : Ascorbic Acid, Dipping, Native Chicken.)

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