

PENGARUH METODE BUANG BULU TERHADAP MIKROSTRUKTUR, KUALITAS FISIK, DAN SENSORI DAGING AYAM

INTISARI

Oleh :

Wando Handaru

NIM: 06/194349/PT/05068

Penelitian ini dilakukan untuk mengetahui pengaruh metode buang bulu pada proses pemotongan ayam terhadap mikrostruktur, kualitas fisik, dan sensoris daging ayam broiler. Metode buang bulu pertama dilakukan dengan menggunakan proses perendaman air panas (*scalding*). Metode buang bulu yang kedua dengan buang kulit tanpa *scalding*. Uji yang dilakukan meliputi mikrostruktur, kualitas fisik yaitu uji pH, daya ikat air, susut masak, dan keempukan, serta sensoris yaitu warna, rasa dan aroma, tekstur, keempukan dan daya terima. Mikrostruktur dianalisis secara deskriptif. Data hasil uji kualitas fisik dianalisis dengan *Independent-Sample T-test*. Data uji sensoris dianalisis dengan analisis *non parametrik* melalui uji *Hedonik Kruskal-Wallis*. Mikrostruktur daging ayam hasil uji fotomikrograf memperlihatkan adanya kerusakan yang lebih banyak pada daging ayam dengan perlakuan metode buang bulu menggunakan proses *scalding*. Hasil statistik menunjukkan bahwa metode buang bulu memberi pengaruh yang nyata ($P < 0,05$) terhadap daya ikat air (DIA) dan susut masak, tetapi berbeda tidak nyata pada nilai pH dan keempukan. Daya ikat air 22,34% untuk metode buang bulu dengan *scalding* dan 29,64% untuk metode tanpa *scalding*. Susut masak daging ayam metode buang bulu dengan *scalding* sebesar 24,16% dan metode tanpa *scalding* 19,58%. Pengujian kualitas sensoris menunjukkan perbedaan yang nyata pada tekstur daging ayam. Berdasarkan hasil penelitian dapat disimpulkan bahwa metode buang bulu dengan buang kulit tanpa *scalding* menghasilkan daging ayam dengan kualitas yang lebih baik daripada metode buang bulu dengan *scalding*.

Kata kunci: Daging ayam broiler, *Scalding*, Buang bulu, Mikrostruktur, Kualitas fisik, Kualitas sensoris

EFFECT OF DEFEATHERING METHOD ON THE MICROSTRUCTURE, PHYSICAL, AND SENSORY QUALITY OF CHICKEN MEAT

ABSTRACT

By:

Wando Handaru

NIM: 06/194349/PT/05068

This research was conducted to determine the effect of defeathering method in chicken slaughtering process on microstructure, physical, and sensory quality of broiler meat. The first defeathering method was done by using hot water immersion (scalding). The second defeathering method with discard skin without scalding. Testing was conducted on the microstructure, physical quality including pH, water-holding capacity, cooking loss, and tenderness, also sensory quality including colour, flavour, texture, tenderness, and acceptance. Microstructures were analyzed descriptively. The data of physical quality were analyzed with Independent-Sample T-test. Sensory test data were analyzed with non parametric analysis by Hedonic Kruskal-Wallis test. Microstructure photomicrograph test results showed that there was more damages in the meat chicken with defeathering treatment method using scalding process. The statistical analysis showed that defeathering method gave significant effect ($P < 0.05$) on water-holding capacity and cooking loss, but not on pH value and tenderness. Water-holding capacity with scalding and without scalding method were 22,34% and 29,94 respectively, while cooking loss were 24.16% and 19.58%. Defeathering method showed significant effect on the texture of chicken meat. It's concluded that the defeathering method with skin discard without scalding produce better quality chicken meat than scalding defeathering method.

Key words: Broiler chicken meat, Scalding, Defeathering, Microstructure, Physical quality, Sensory quality