



PENGARUH PEMANGGANGAN TERHADAP KUALITAS TELUR ASIN

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Intisari

Telur asin merupakan salah satu bentuk pengolahan telur secara tradisional. Penelitian ini bertujuan untuk mengetahui pengaruh pemanggangan terhadap kualitas telur asin. Telur diperam dengan adonan pengasin selama 10 hari lalu dibagi menjadi dua perlakuan 1) dipanggang dan 2) direbus, kemudian dilakukan uji kadar air, kadar garam, *total plate count*, dan uji organoleptik pada 0 hari, 7 hari, 14 hari dan 21 hari. Rerata kadar air *yolk* telur asin panggang dan rebus berturut-turut 15,44% dan 16,74%, rerata kadar air *yolk* telur asin panggang dan rebus dengan lama penyimpanan 0 hari, 7 hari, 14 hari dan 21 hari berturut-turut 17,94%; 16,09%; 15,27% dan 15,06%. Rerata kadar air *albumen* telur asin panggang dan telur asin rebus berturut-turut 54,28% dan 59,52%, rerata kadar air *albumen* telur asin panggang dan rebus dengan lama penyimpanan 0 hari, 7 hari, 14 hari dan 21 hari berturut-turut 60,01%; 57,44%; 55,78% dan 54,35%. Rerata kadar garam *yolk* telur asin panggang dan rebus berturut-turut 0,68% dan 0,58%, rerata kadar garam *yolk* telur asin dengan penyimpanan selama 0 hari dan 21 hari berturut-turut 0,59% dan 0,67%. Rerata kadar garam *albumen* telur asin panggang dan telur asin rebus berturut-turut 1,92% dan 2,01%. Rerata *total plate count yolk* telur asin panggang dan telur asin rebus berturut-turut $36,92 \times 10^9$ cfu/g dan $47,20 \times 10^9$ cfu/g, rerata *total plate count yolk* telur asin panggang dan telur asin rebus dengan penyimpanan selama 0 hari, 7 hari, 14 hari dan 21 hari berturut-turut $12,08 \times 10^4$ cfu/g; $10,91 \times 10^5$ cfu/g; $10,58 \times 10^9$ cfu/g dan $15,76 \times 10^{10}$ cfu/g. Rerata *total plate count albumen* telur asin panggang dan telur asin rebus berturut-turut $41,13 \times 10^9$ cfu/g dan $48,92 \times 10^9$ cfu/g, rerata *total plate count albumen* telur asin dengan penyimpanan selama 0 hari, 7 hari, 14 hari dan 21 hari berturut-turut $81,67 \times 10^3$ cfu/g; $11,70 \times 10^5$ cfu/g; $19,00 \times 10^9$ cfu/g dan $16,11 \times 10^{10}$ cfu/g. Berdasarkan uji organoleptik, telur asin panggang memiliki tingkat keasinan, tekstur, bau dan kesukaan yang lebih disukai dibanding telur asin rebus. Kesimpulan penelitian menunjukkan bahwa pemanggangan dapat meningkatkan kualitas telur asin.

(Kata Kunci: Telur asin, Panggang, Rebus, Penyimpanan dan kualitas).



THE INFLUENCE OF ROASTING ON THE QUALITY OF SALTED EGGS

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ABSTRACT

Salted eggs is one form of traditional egg processing. This study aims to determine the effect of roasting on the quality of salted eggs. Eggs salted by saltener dough for 10 days and then divided into two treatment 1) roasted and 2) boiled, and then tested the water content, salinity, total plate count, and organoleptic tests at 0 day, 7 days, 14 days and 21 days. Average water content of roasted salted egg yolk and boiled respectively 15.44% and 16.74%, the average water content of egg yolk salted roasted and boiled with storage duration 0 days, 7 days, 14 days and 21 days in a row 17, 94%: 16.09%, 15.27% and 15.06%. Average water content of roasted salted egg albumen and boiled respectively 54.28% and 59.52%, the average water content of egg albumen salted roasted and boiled with storage duration 0 days, 7 days, 14 days and 21 days in a row 60.01% 57.44% 55.78% and 54.35%. Average salinity roasted salted egg yolk and boiled respectively 0.68% and 0.58%, the average salt content of salted egg yolk with storage for 0 days and 21 days respectively 0.59% and 0.67%. Average salinity roasted salted egg albumen and salted boiled eggs respectively 1.92% and 2.01%. Average total plate count of roasted salted egg yolk and boiled respectively 36.92×10^9 cfu/g and 47.20×10^9 cfu/g, average total plate count roasted salted egg yolk and boiled with storage for 0 day, 7 days, 14 days and 21 days respectively 12.08×10^4 cfu/g; 10.91×10^5 cfu/g; 10.58×10^9 cfu/g and 15.76×10^{10} cfu/g. Average total plate count of roasted salted egg albumen and boiled respectively 41.13×10^9 cfu/g and 48.92×10^9 cfu/g, average total plate count of salted egg albumen storage for 0 day, 7 days, 14 days and 21 days respectively 81.67×10^3 cfu/g; 11.70×10^5 cfu/g; 19.00×10^9 cfu/g and 16.11×10^{10} cfu/g. Based on organoleptic tests, roasted salted eggs have high levels of salinity, texture, smell and kesukaaan are preferred over hard-boiled eggs. Conclusion The study showed that roasting can increase the quality of salted eggs.

(Key Words: Salted egg, Roasted, Boiled, Storage, quality).