

**PENGARUH LAMA PEMASAKAN DENGAN TEKANAN TETAP
TERHADAP KOMPOSISI KIMIA DAN MIKROSTRUKTUR
DAGING ITIK AFKIR**

Arvan Pratama
06/194887/PT/05114
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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama pemasakan dengan tekanan tetap terhadap komposisi kimia dan mikrostruktur daging itik afkir. Penelitian ini dilakukan dengan empat perlakuan pemasakan yaitu 0, 30, 60, dan 90 menit dengan menggunakan tekanan tetap terhadap daging itik afkir. Uji komposisi kimia meliputi kadar lemak, kadar kolagen, kadar protein, kadar air dan uji mikrostruktur daging itik afkir. Data hasil uji komposisi kimia dianalisis dengan analisis variansi rancangan acak lengkap pola searah. Data mikrostruktur dianalisis secara deskriptif. Perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan bahwa lama pemasakan berpengaruh nyata ($P < 0,05$) terhadap kadar air, kadar lemak dan kadar kolagen tetapi berpengaruh tidak nyata terhadap kadar protein. Mikrostruktur daging itik afkir hasil uji fotomikrograf memperlihatkan adanya kerusakan yang lebih banyak pada pemasakan 60 menit tetapi pemasakan 90 menit tidak mengalami kerusakan. Lama pemasakan 90 menit dengan tekanan tetap 15 psi menghasilkan daging masak dengan kualitas paling baik.

(Kata kunci: Daging itik afkir, Pemasakan, Komposisi kimia dan mikrostruktur)

THE INFLUENCE OF COOKING DURATION WITH PRESSURE ON CHEMICAL COMPOSITION AND MICROSTRUCTURE OF SPENT DUCK MEAT

Arvan Pratama
(06/194887/PT/05114)
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ABSTRACT

The experiment was conducted to evaluate the influence of cooking duration with pressure on the chemical composition and microstructure of spent duck meat. There were four treatments of cooking duration i. e. 0, 30, 60 and 90 minutes using fixed pressure to cook of spent duck meat. The meat were then tested the chemical composition including fat, moisture, collagen, protein contents and its microstructure. Data of chemical composition were analysed of variance, (Completely Randomized Design). Mean defferences were tested with *Duncan's New Multiple Range Test*. Data of microstructure were analysed with descriptive analysis. The results showed that duration of cooking had significant influence ($P < 0,05$) on moisture, fat, collagen content but not significant the protein content. Microstructure spent duck meat cooked for 60 minutes showed were more damaged then 90 minutes. Duration of cooking for 90 minutes with constant pressure produce meat with the best quality.

(Keywords: Spent duck meat, Cooking, Chemical composition, microstructure)