

EVALUASI KUALITAS FISIK DAN SENSORIS DAGING AYAM BROILER, KAMPUNG DAN KAMPUNG SUPER YANG BEREDAR DI PASAR

Deni Liliasari
(07/253266/PT/05302)

INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan sensoris daging ayam broiler, kampung dan kampung super. Penelitian dilakukan dengan membandingkan kualitas fisik dan sensoris ketiga jenis ayam tersebut. Sampel daging diambil dari bagian dada dan paha. Uji kualitas fisik meliputi nilai pH, daya ikat air, susut masak, dan keempukan, sedangkan uji sensoris meliputi warna, rasa, aroma, tekstur, keempukan, dan daya terima. Data hasil uji kualitas fisik dianalisis dengan analisis variansi rancangan acak lengkap pola searah sedangkan data hasil uji sensoris dianalisis dengan analisis non parametrik melalui uji *Hedonic Kruskal-Wallis* dilanjutkan uji QDA dalam model jaring laba-laba. Perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test*. Hasil statistik uji kualitas fisik menunjukkan bahwa perbedaan jenis ayam memberi pengaruh yang nyata ($P < 0,05$) terhadap daya ikat air, susut masak dan keempukan tetapi berbeda tidak nyata pada nilai pH. Pengujian sensoris ketiga jenis ayam menunjukkan pengaruh yang nyata ($P < 0,05$) terhadap warna, rasa, tekstur, keempukan dan daya terima tetapi berbeda tidak nyata terhadap aroma. Berdasarkan hasil penelitian dapat disimpulkan bahwa kualitas fisik dan sensoris paling baik diantara ketiga jenis ayam secara berurutan adalah daging ayam broiler, kampung dan kampung super.

(Kata kunci: Ayam broiler, Ayam kampung, Ayam kampung super, Kualitas fisik-sensoris daging)

PHYSICAL AND SENSORY QUALITIES EVALUATION OF MEAT FROM BROILER, NATIVE, AND CROSS BRED CHICKEN CIRCULATE IN MARKET

Deni Liliasari
(07/253266/PT/05302)

ABSTRACT

The research was conducted to evaluate physical and sensory qualities of meat from broiler, native and cross bred chicken. Research was conducted by comparing the physical and sensory quality of three aspective chicken type. Meat samples were taken from the chest and thigh. Physical qualities variable were value of pH, water-holding capacity, cooking loss, and tenderness, while sensory quality were color, flavor, aroma, texture, tenderness, and acceptability. The data of physical quality were analysed by the analysis of variance of completely randomized design, whereas data of sensory quality were analysed by of non parametric test of *Hedonic Kruskal-Wallis* QDA continued in the cobweb model. Mean differences were tested with Duncan's New Multiple Range Test. The result of the physical quality indicated that different types of chicken had significant effect ($P < 0.05$) on water-holding capacity, cooking loss and tenderness but not so in the case of pH value. Sensory testing of three chicken meat showed significant effect ($P < 0.05$) of on color, texture, tenderness and acceptability, but not so in the case of flavor. Based on the results of this study it was concluded that the best quality among the three types of chicken is the meat of broiler, followed by native and crossbred chicken.

(Keywords: Broiler chicken, Native chicken, Crossbred chicken, Physical and sensory meat qualities)