

**KARAKTERISTIK FISIK, KIMIA, DAN SENSORIS DENDENG
GILING DAGING KELINCI DENGAN METODE
PENGERINGAN YANG BERBEDA**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh metode pengeringan yang berbeda terhadap kualitas fisik, kimia dan sensoris dendeng giling daging kelinci. Materi penelitian terbagi atas dendeng daging kelinci giling kering matahari dan kering oven. Setiap perlakuan terdiri atas tiga replikasi. Pembuatan dendeng giling daging kelinci yaitu daging kelinci dicuci terlebih dahulu kemudian diiris tipis-tipis dan kemudian digiling. Hasil penggilingan daging kelinci direndam dalam larutan *curing* selama 12 jam. Daging kelinci tersebut diletakkan di atas loyang yang telah dialasi plastik untuk dikering matahari dan di atas loyang alumunium untuk dikering oven. Penjemuran dibawah sinar matahari dilakukan 7 jam sehari, selama 21 jam, dengan suhu lebih dari 50⁰C. Pengeringan oven dilakukan selama 15 jam pada suhu 50⁰C. Data hasil uji karakteristik fisik (pH dan keempukan) dan karakteristik kimia (air, protein, abu, dan lemak) dianalisis dengan analisis *Independent sampel T-Test*. Data hasil uji sensoris (warna, rasa, aroma, tekstur, keempukan, dan daya terima) dianalisis dengan analisis non parametrik melalui uji *Hedonic Kruskal-Wallis*. Hasil pengujian fisik menunjukkan bahwa nilai pH dan keempukan berbeda nyata ($P < 0,05$) pada metode pengeringan yang berbeda. Pengujian kimia menunjukkan bahwa kadar air, protein, abu, dan lemak berbeda tidak nyata ($P > 0,05$). Pengujian sensoris menunjukkan bahwa daya terima memiliki perbedaan yang nyata ($P < 0,05$) pada metode pengeringan yang berbeda. Dapat disimpulkan bahwa dendeng giling daging kelinci dengan pengeringan oven memiliki karakteristik fisik dan sensoris yang lebih baik daripada dengan pengeringan sinar matahari.

(Kata Kunci: Dendeng Giling, Daging Kelinci, Pengeringan, Karakteristik Fisik, Karakteristik Kimia, dan Sensoris)

PHYSICAL, CHEMICAL AND SENSORY QUALITIES OF RABBIT GRINDING DRY CURED WITH DIFFERENT DRYING METHODS

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ABSTRACT

This study aims was to determine the effect of different drying methods on physical, chemical and sensory quality of rabbit grinding dry cured. Materials research is divided into two treatments that is dried minced rabbit grinding dry cured sun and oven dried. Each treatment consisted of three replications. Making rabbit grinding dry cured is minced meat rabbit meat, rabbit washed first and then sliced thinly and then milled. This product is soaked in a solution of rabbit meat curing overnight along 12 hours. Rabbit meat is placed on a baking sheet that has been covered with plastic for the sun and dried on aluminum trays for oven dried. Drying under the sun do 7 hours a day to rabbit grinding dry cured samples about 21 hours. The drying oven was done for 15 hours at a temperature of 50⁰C. The data of test results of physical characteristics (pH and tenderness) and chemical characteristics (water, protein, ash, and fat) were analyzed with analysis Independent samples T-Test. Sensory test result data (color, flavor, aroma, texture, tenderness, and acceptance) were analyzed with non parametric analysis by Kruskal-Wallis test hedonic. The test results showed that the physical characteristics of and tenderness and pH value significantly different ($P < 0.05$) at different drying methods. Chemical test results showed that water content, protein, ash, and fat did not differ significantly ($P > 0.05$) at different drying methods. The test results indicate that the sensory characteristics has received significant difference ($P < 0.05$) at different drying methods. It can be concluded that rabbit grinding dry cured made with a drying oven having physical characteristics, and sensory better than sun drying.

(Key words: Dry cured grinding, Rabbit meat, Drying, and Physical Qualities, Chemical Qualities, and Sensory)