

**PENGARUH SUHU DAN LAMA PENGGORENGAN YANG BERBEDA
TERHADAP KOMPOSISI KIMIA ABON AYAM BROILER**

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INTISARI

Penelitian yang dilakukan ini bertujuan untuk mengetahui pengaruh suhu dan lama penggorengan yang berbeda terhadap komposisi kimia abon ayam broiler yang dibuat dengan bahan dasar daging ayam broiler. Bahan tambahan berupa santan, bumbu-bumbu dan minyak goreng. Proses pembuatan abon meliputi perebusan, *penyuwiran*, pembumbuan, penggorengan dan pengepresan. Tiga macam suhu dan lama penggorengan digunakan untuk menggoreng bahan yaitu suhu 150, 160 dan 170°C dengan waktu 12, 13, dan 14 menit, masing-masing diulang tiga kali. Data dianalisis dengan analisis variansi CRD pola faktorial 3x3 dan perbedaan rerata diuji dengan *Duncan's New Multiple Range Test* (DMRT). Data diuji untuk mengetahui kandungan air, protein, lemak dan Nabu abon ayam broiler. Hasil penelitian menunjukkan bahwa komposisi kimia abon ayam broiler pada perlakuan suhu dan lama penggorengan yang berbeda adalah berbeda sangat nyata ($P < 0,01$) pada kadar air dan protein serta terdapat interaksi di antara kedua variabel tersebut, sedangkan kadar lemak menunjukkan perbedaan yang tidak nyata ($P < 0,05$) di antara perlakuan dengan kandungan lemak yang sangat tinggi, kadar abu abon ayam berbeda nyata pada ($P < 0,05$) tetapi kedua variabel tidak ada interaksinya. Kesimpulannya ternyata penggunaan suhu dan lama waktu penggorengan yang semakin meningkat tidak mengubah komposisi kimia abon ayam broiler.

Kata kunci: Abon, Daging Ayam Broiler, Komposisi Kimia, Suhu dan Lama Penggorengan.

**THE EFFECT OF DIFFERENT TEMPERATURE AND FRYING
DURATION ON CHEMICAL COMPOSITION OF
CHICKEN BROILER ABON**

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ABSTRACT

This objective of the research was to study the effect of different temperature and frying duration on chemical composition of broiler chicken abon. Broiler Chicken was used as the main firstly raw material. Other ingredients needed were milk coconuts, seasons and frying oil. Chicken was boiled and laid into small pieces. The chicken was then seasoned and fried. Lastly the fried chicken pressed using pressing to eliminate the oils. The temperatures of frying were 150, 160 and 170°C, with duration of 12, 13 and 14 minutes. The treatments were done in triplicate. The chemical composition observed was water, protein, fat and ash content. The data were analysed by a 3x3 factorial of variance analysis. Any significant means were analysed by Duncan's test (DMRT). The results indicated that temperature and frying duration influenced significantly ($P < 0.01$) on water and protein contents, and there were also interaction between temperature and frying duration and ash content also influenced significantly ($P < 0.05$) but no interaction between temperature and frying duration. On the contrary, no significant differences were observed on fat content. It was concluded that temperature and frying duration did not change the chemical composition of broiler chicken abon.

Key Words: Abon, Broiler Chicken, Chemical Composition, Temperature and Frying Duration.