

**PENGARUH PENAMBAHAN TEPUNG BAWANG PUTIH DAN WAKTU SIMPAN TERHADAP TOTAL BAKTERI, KARAKTERISTIK KIMIA DAN FISIK KEBAB DAGING AYAM BROILER**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung bawang putih dan waktu simpan terhadap total bakteri, karakteristik kimia dan fisik kebab daging ayam broiler. Bahan utama pembuatan kebab adalah daging ayam. Presentase penambahan tepung bawang putih sebesar 0,2% dan 0,4%. Variabel yang diteliti meliputi total bakteri, karakteristik kimia (kadar air, protein dan lemak) dan karakteristik fisik (pH dan keempukan). Uji total bakteri dengan TPC (*Total Plate Count*) pada waktu jam ke 0, 4, 8, dan 12. Uji karakteristik kimia dan fisik pada waktu jam ke-0 dan 12. Data hasil uji dianalisis menggunakan metode Rancangan Acaka Lengkap (RAL) pola faktorial. Hasil penelitian menunjukkan bahwa penambahan tepung bawang putih berpengaruh nyata ( $P < 0,05$ ) terhadap total bakteri, kadar air, kadar protein, kadar lemak, nilai pH dan keempukan kebab daging ayam broiler. Waktu simpan yang berbeda berpengaruh nyata ( $P < 0,05$ ) terhadap total bakteri, kadar air, kadar protein, kadar lemak, nilai pH dan keempukan kebab. Interaksi penambahan tepung bawang putih dengan waktu simpan yang berbeda berpengaruh nyata ( $P < 0,05$ ) terhadap total bakteri, kadar air dan kadar protein. Kesimpulan adalah penambahan tepung bawang putih 0,4% terbaik dalam menekan total bakteri, mencegah kerusakan kadar air, protein dan lemak serta meningkatkan pH dan keempukan selama satu hari.

(Kata kunci: kebab ayam, bawang putih, waktu simpan, total bakteri, karakteristik kimia, kualitas fisik)

**EFFECT OF GARLIC FLOUR ADDITION AND STORAGE TIME ON  
TOTAL BACTERIA, CHEMICAL AND PHYSICAL  
CHARACTERISTICS BROILER CHICKEN  
MEAT KEBAB**

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**ABSTRACT**

The aim of this study was to determine the effect of garlic flour addition and storage time on total bacteria, chemical and physical characteristics kebab of broiler chicken meat. The main ingredient in making kebabs was chicken meat. The percentage of garlic flour addition were 0.2% and 0.4%. Variables studied were total bacteria, chemical (moisture content, protein and fat) and physical characteristics (pH and tenderness). TPC (Total Plate Count) method at 0, 4, 8, and 12<sup>th</sup> hours. Chemical and physical characteristics test were tested at the 0 and 12<sup>th</sup> hours. Total bacteria, chemical and physical characteristics data were analyzed by Completely Randomized Design (CDR) factorial pattern. Data showed that garlic flour addition significant ( $P < 0.05$ ) on total bacteria, water, protein, fat, pH, and tenderness of broiler chicken kebabs. Storage time had a significant effect ( $P < 0.05$ ) on total bacteria, water, protein, fat, pH, and tenderness of broiler chicken kebabs. The interaction of the garlic flour addition with storage times affected significant ( $P < 0.05$ ) on total bacteria, water and protein. The conclusion was 0,4% garlic flour addition best could reduce total bacteria, prevent decrease of water, protein, fat and increase pH and tenderness for one day.

(Keywords: chicken kebab, garlic, storage time, total bacteria, chemical characteristics, physical quality)