

Pengaruh Jenis Pengemas Dan Lama Simpan Terhadap
Kualitas Fisik Dan Sifat Organoleptik
Daging Dada Ayam Broiler

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh jenis pengemas dan lama simpan terhadap kualitas fisik dan sifat organoleptik daging broiler. Sampel yang digunakan adalah 39 ayam broiler pada bagian otot *Pectoralis superficialis* yang disembelih di RPA Royan Chicken Yogyakarta. Tiga belahan dada ayam dianalisis sebagai perlakuan daging segar, 9 belahan dada dikemas dengan aluminium foil (AF), 9 belahan dada dikemas dengan plastik polipropilena (PP), 9 belahan dada dikemas dengan plastik polietilena (PE) dan 9 belahan dada dalam keadaan terbuka. Daging disimpan pada suhu refrigerasi dengan lama penyimpanan 24, 48 dan 72 jam. Setiap pengamatan diulang tiga kali dan data kualitas fisik dianalisis dengan analisis variansi pola Split-plot dan dilanjutkan uji DMRT, sedangkan data sifat organoleptik dianalisis dengan nonparametrik metode Kruskal-Wallis. Jenis pengemas tidak berpengaruh nyata terhadap nilai pH, daya ikat air, susut rnasak dan keernpukan. Lama simpan berpengaruh nyata ($P < 0,05$) terhadap susut rnasak serta terhadap warna dan cita rasa daging tanpa pengemas dan yang dikemas aluminium foil, tetapi tidak berpengaruh nyata terhadap flavor daging. Disimpulkan bahwa penyimpanan daging selama 24 jam hasilnya lebih baik dibandingkan penyimpanan 48 dan 72 jam. Pengemasan dengan plastik PE dan PP rnernberikan hasil yang lebih baik dilihat dari segi sifat organoieptiknya.

(Kata kunci: Pengemas, Lama Simpan, Kualitas Fisik,
Sifat Organoleptik, Daging Dada Ayam Broiler)

**The Effect Of Packaging Material And Storage Time
On The Physical Quality And Organoleptical
Characteristic Of Broiler Breast Meat**

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ABSTRACT

The purpose of this study was to investigate the effect of packaging material and storage time on the physical quality and organoleptical characteristic of broiler breast meat. The samples used were 39 broiler meat of *Pectoralis superficialis* muscles that were cut at the RPA Royan Chicken Processing. Three muscles of the breast were analysed on fresh condition, nine muscles of the breasts were packed with the aluminium foil (AF), nine muscles of the breasts were packed with the polypropylene plastic (PP), nine muscles of the breasts were packed with the polyethylene plastic (PE), and nine muscles of the breasts were let open. The meat were stored at refrigeration temperature for 24, 48 and 72 hours, respectively. Each observation was replicated three times and the physical quality data were analysed from Split-plot by analysis of variance and followed by DMRT test, while the organoleptical characteristic data were analysed by nonparametrical Kruskal-Wallis method. The packaging material did not significantly influence the pH value, *water-holding capacity*, *cooking loss* and *tenderness*. The storage time significantly influenced the *cooking loss* ($P < 0.05$), also significantly influenced the color and the taste ($P < 0.05$) of the unpackaged meat and aluminium foil packaged, but did not significantly influence the meat flavor. It was concluded that meat stored for 24 hours was better than those stored at 48 and 72 hours. Packaging with polyethylene and polypropylene plastic had the best organoleptical characteristic, respectively.

(Key words: Packaging, Storage, Physical quality, Organoleptical characteristic, Broiler Breast Meat).