

PENGARUH MACAM OTOT TERHADAP KUALITAS FISIK
DAGING SAPI PERANAKAN ONGOLE YANG DIPOTONG DIRUMAH
PEMOTONGAN HEWAN NGAMPILAN

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Intisari

Penelitian ini bertujuan mengetahui pengaruh macain otot terhadap kualitas fisik daging sapi peranakan ongole. Otot yang dijadikan sampel meliputi otot *Longissimus dorsi* (LD), otot *Semitendoneus* (ST), otot *Semimembraneus* (SM), dan otot *Bicep femoris* (BF), masing-masing terdiri dari otot bagian kanan dan otot bagian kiri. Otot-otot tersebut diambil dari tiga ekor Sapi Peranakan Ongole jantan dengan rata-rata umur empat tahun, berat badan 350 kg, dan dilayukan pada temperatur 280C sampai 310C, selama 12 jam setelah penyembelihan. Variabel yang diamati meliputi *cooking loss*, *waiter holding capacity* (WHO), keempukan, serta pH ultimat. Data dianalisis dengan *analisis variansi* pola faktorial dan dilanjutkan dengan uji *Duncan's New Multiple Range Test*. Hasil analisis membuktikan bahwa perbedaan macam otot menunjukkan perbedaan ($P < .05$) terhadap *cooking loss*, WHO, dan keempukan, serta berbeda tidak nyata pada pH ultimat. Kesimpulan yang dapat diambil dari hasil analisis adalah otot LD mempunyai kualitas fisik paling baik dibandingkan dengan otot, ST, SM, dan BF

(Kata kunci: Sapi Peranakan Ongole, Letak Otot, Macam otot, Kualitas Fisik.)

**THE INFLUENCE OF KINDS OF MUSCLE ON PHYSICAL QUALITY OF
MEAT OF ONGOLE GRADE CATTLE SLAUGHTERED IN NGAMPILAN
SLAUGHTER HOUSE**

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Abstract

The study was aimed to investigate the effect of a kinds of muscle on physical quality of meat from Ongole Grade Cattle. The kinds of muscle were Longissimus dorsi (LD), Semitendoneus (ST), Semimembraneus (SM), and Biceps femoris (BF), respectively, consisting of right side and left side. Those muscles had been token from three male ongole grade cattle, with an average age of four years and live-wheight of 350 kg. Aging was done in the range of 28°C to 31°C, for 12 hour's after slaughter. The pH of muscle was measured according to the method of Swatland, muscle tenderness was measured by shear-force value, cooking loss of muscle and water holding capacity (WHC) of muscle were measured according to the method of Bouton et al. The resulted data were analyzed in a Completely Randomized Design, then they were tested by Duncan's New Multiple Range Test. It is concluded that there were differences among kinds of muscle ($P < .05$) on cooking loss, WHC, tenderness, and not significant differences on meat pH.

(Key word: Ongole Grade Cattle, Position of Muscle,
Kind's of Muscle, Meat Physical Quality)