

KUALITAS FISIK DAN TOTAL BAKTERI DAGING SEGAR DAN TIREN DARI AYAM BROILER DAN LAYER

Causa Akbari Sukanda
07/253096/PT/05284

INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan total bakteri daging segar dan tiren dari ayam broiler dan layer. Bahan untuk sampel daging yang digunakan dalam penelitian ini adalah daging ayam broiler dan layer segar dan tiren yang diambil pada bagian dada. Variabel yang diamati meliputi pH, daya ikat air, susut masak, keempukan dan total bakteri. Uji statistik yang digunakan adalah *one-way ANOVA*. perbedaan rerata diuji dengan menggunakan *Duncan's New Multiple Range Test* (DMRT). Hasil analisis statistik menunjukkan bahwa nilai pH, daya ikat air, keempukan dan total bakteri daging ayam segar lebih rendah dari pada daging ayam tiren baik daging ayam broiler maupun layer ($P < 0,01$). Nilai susut masak dari ayam segar dan tiren baik daging ayam broiler maupun berbeda tidak nyata.

Kata kunci: Ayam segar, Ayam tiren, Kualitas fisik, Total bakteri

PHYSICAL QUALITY AND TOTAL BACTERIA OF FRESH AND NONSLAUGHTERED MEAT OF BROILER AND LAYER CHICKEN

Causa Akbari Sukanda
07/253096/PT/05284

ABSTRACT

This experiment was conducted to determine the physical quality and total bacteria of fresh meat and nonslaughtered chicken meat from broiler and layer. Samples used in this experiment were fresh broiler meat fresh layer meat and nonslaughtered meat of broiler and layer taken from the breast. The variables observed included pH, water holding capacity, cooking loss, tenderness and total bacteria. Statistical tests used was one-way ANOVA. Duncan's New Multiple Range test was used to determine the statistical significance among the means. The results of statistical analysis showed that the pH value, water holding capacity, tenderness and total bacteria of fresh meat were lower than nonslaughtered chicken meat both broiler meat and layer meat ($P < 0.01$). The cooking loss value of fresh meat and nonslaughtered chicken meat both broiler meat and layer meat did not differ significantly.

Keywords: Fresh chicken, Nonslaughtered chicken, Physical quality, Total bacterial