

**PENGARUH PENGEMASAN DAN LAMA SIMPAN
TERHADAP KUALITAS FISIK DAN SENSORIS
AYAM GORENG KALASAN**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh pengemasan dan lama simpan terhadap kualitas fisik dan sensoris ayam goreng Kalasan. Sampel berupa ayam goreng utuh disiapkan sejumlah 48 ayam goreng Kalasan (faktorial 4×4 dengan 3 pengulangan), kemudian dipersiapkan sebagai kontrol (tanpa pengemasan), dan yang menggunakan kemasan dimasukkan ke dalam kemasan kardus, kemasan plastik yang divakum, dan yang non vakum (kedua kemasan plastik disealing menggunakan mesin), serta diberi label sesuai perlakuan dan disimpan sampai tiba masa pengujian yaitu pada hari pertama, kedua, ketiga, dan keempat setelah pengemasan yang disimpan pada suhu ruang 28°C . Pengujian sampel daging ayam goreng Kalasan yang dilakukan antara lain: uji kualitas fisik (pH, daya ikat air, kadar air total, keempukan), dan uji sensoris (warna, rasa, tekstur, kekenyalan, daya terima). Bahan sampling yang digunakan pada bagian dada untuk digunakan pada pengujian. Data hasil uji fisik yang diperoleh dianalisis menggunakan analisis Rancangan Acak Lengkap (RAL) pola factorial. Perbedaan rerata perlakuan diuji dengan *Duncan's New Multiple Ranges Test*. Hasil analisis statistik menunjukkan bahwa pada uji kualitas fisik dan uji kualitas sensoris berpengaruh nyata. Kemasan vakum dapat mempertahankan kualitas ayam goreng kalasan sampai hari keempat.

Kata kunci: Pengemasan, Kualitas fisik, Sensoris, Ayam goreng Kalasan

**THE EFFECT OF PACKAGING AND TIME STORAGE
ON PHYSICAL AND SENSORICAL QUALITY
FROM AYAM GORENG KALASAN**

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ABSTRACT

This study aims to determine the effect of packaging and storage time on the physical and sensory quality of Kalasan fried chicken. Samples in the form of whole fried chicken were prepared by 48 ayam goreng Kalasan (4 × 4 factorial with 3 repetitions), then prepared as a control (without packaging), and those using packaging were put into cardboard packaging, vacuum plastic packaging, and non-vacuum (the second plastic package is sealing using a machine), and labeled according to treatment and stored until the test period is arrived on the first, second, third, and fourth day after packaging which is stored at room temperature of 28°C. Ayam goreng Kalasan meat sample tests include physical quality tests (pH, water holding capacity, total water content, tenderness), and sensory tests (color, taste, texture, elasticity, acceptability). The sampling material used on the chest for use in testing. The data obtained from the physical tests were analyzed using a factorial completely randomized design (CRD) analysis. Differences in treatment mean were tested by Duncan's New Multiple Rangers Test. The results of statistical analysis show that the physical quality test and sensory quality test have a significant effect. Vacuum packaging can maintain the quality of kalasan fried chicken until the fourth day.

Keywords: Packaging, Physical quality, Sensorical, Fried chicken Kalasan