

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

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama pengovenan dan lama simpan terhadap kualitas fisik dan sensoris Ayam Goreng Kalasan. Sebanyak 48 daging Ayam Goreng Kalasan dengan rata-rata berat 0,5 kg dibagi secara acak menjadi 4 kelompok perlakuan lama pengovenan yaitu 0, 4, 6, dan 8 menit. Setiap kelompok perlakuan diulang tiga kali dan setiap ulangan terdiri dari 4 daging Ayam Goreng Kalasan. Pengovenan dilakukan pada suhu 150°C dan kemudian disimpan selama 3 hari dalam suhu ruang. Data yang diamati meliputi kualitas fisik (pH, daya ikat air, dan keempukan) dan kualitas sensoris (warna, rasa, tekstur, kekenyalan, dan daya terima). Data kualitas fisik di analisis variansi rancangan acak pola faktorial 4x4, dilanjutkan dengan uji *Duncan's new Multiple Range Test* (DMRT) sedangkan data kualitas sensoris di analisis uji non parametrik *kruskal wallis*. Hasil penelitian menunjukkan bahwa lama pengovenan dan lama simpan menaikkan nilai pH, daya ikat air, dan nilai keempukan sedangkan pada hasil kualitas sensoris, perlakuan lama pengovenan hanya merubah rasa sedangkan perlakuan lama simpan merubah warna, tekstur, kekenyalan, dan daya terima. Kesimpulan dari penelitian ini adalah lama pengovenan dan lama simpan menaikkan kualitas fisik dan sensoris Ayam Goreng Kalasan.

(Kata kunci: Ayam Goreng Kalasan, Kualitas fisik dan sensoris, lama pemanasan *microwave*, Lama penyimpanan).

THE EFFECT OF OVEN TIME AND STORAGE TIME ON THE PHYSICAL AND SENSORICAL QUALITY OF AYAM GORENG KALASAN

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ABSTRACT

This study was aimed to determine the effect of oven time and storage time based on the physical and sensory quality of Ayam Goreng Kalasan. A total number of 48 Ayam Goreng Kalasan meat with an average of 0,5 kg were randomly assigned into four oven time treatment groups namely 0, 4, 6, and 8 minutes. Each treatment consisted of three replications with 4 Ayam Goreng Kalasan meat. Oven were carried out at 150 °C and then was stored for 3 days at room temperature. Variables which observed in current study were physical quality (pH, water holding capacity, and tenderness) and sensory quality (color, flavor, texture, chewiness and acceptability). Physical quality data were analyzed in the variance of the 4x4 factorial randomized patterns, followed by Duncan's new Multiple Range Test (DMRT) while sensory quality data was analyzed by the non-parametric kruskal wallis test. The results showed that the oven time and storage time haved affected the increase in pH, water holding capacity, and tenderness while on the results of sensory quality, the oven time only changed the flavor while the storage time changed the color, texture, chewiness, and acceptability. It can be concluded that the oven time and storage time haved increase in physical and sensorical quality of Ayam Goreng Kalasan.

(Keywords: Ayam Goreng Kalasan, Physical and Sensory quality, *microwave* heating time, Storage time).