

PENGARUH MARINASI DENGAN AIR JERUK NIPIS (*Citrus urantifolia* S.) TERHADAP KUALITAS FISIK DAN SENSORIS STEAK DAGING KAMBING

Anto Wicaksono

12/334527/PT/06386

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh marinasi dengan air jeruk nipis (*Citrus aurantifolia* S.) terhadap kualitas fisik dan sensoris *steak* daging kambing. Daging kambing yang digunakan sebanyak ± 2.500 g dengan 5 perlakuan yang berbeda. Tiap-tiap perlakuan menggunakan berat ± 500 g daging yang dipotong dengan ketebalan 1,5 cm. Lima level perlakuan yang diperlakukan dengan konsentrasi berbeda yakni 0%, 5%, 10%, 15%, dan 20% dari larutan marinasi. Larutan marinasi yang digunakan sebanyak 10% dari berat daging (v/w). Variabel yang diamati meliputi kualitas fisik berupa uji pH, daya ikat air, keempukan, dan susut masak, dan kualitas sensoris dengan warna, rasa, aroma, tekstur, dan daya terima sebagai variabelnya. Data kualitas fisik diambil analisis variasi Rancangan Acak Lengkap (RAL) pola searah, sedangkan data sensoris dianalisis dengan uji hedonik Kruskal-Wallis. Hasil penelitian menunjukkan bahwa penambahan air jeruk nipis signifikan meningkatkan pH, susut masak, dan keempukan akan tetapi tidak berpengaruh pada daya ikat air. Penambahan air jeruk nipis juga signifikan meningkatkan warna, rasa, tekstur, aroma, dan daya terima dari *steak* daging kambing. Pemberian air jeruk nipis pada level 20% memberikan hasil paling baik pada penelitian ini.

Keyword: *Steak*, Jeruk Nipis, Daging Kambing, Kualitas fisik dan sensoris

THE EFFECT OF LIME JUICE (*Citrus aurantifolia* S.) ON PHYSICAL QUALITY AND SENSORY OF GOAT MEAT STEAK

Anto Wicaksono

12/334527/PT/06386

ABSTRACT

This study aims to determine the effect of lime juice (*Citrus aurantifolia* S.) as an additive on the physical and sensory qualities of goat meat steak. Goat meat used as much as ± 2500 g with 5 different treatments. Each treatment uses a weight of ± 500 g of meat cut to a thickness of 1.5 cm. Five levels of treatment treated with different concentrations of 0%, 5%, 10%, 15%, and 20% from the marinated solution. The marinated solution used is 10% of the weight of the meat (v/w). The observed variables included physical quality of pH test, water holding capacity, tenderness, and cooking loss, and sensory quality with color, taste, aroma, texture, and acceptability as the variables. Physical quality data was analysed with Complete Randomized Design One-Way ANOVA, while sensory data was analyzed by the Kruskal-Wallis hedonic test. The results showed that the addition of lime juice increased pH, cooking loss, and tenderness but did not affect the water holding capacity. Lime juice also increases the color, taste, texture, aroma, and acceptability of goat meat steak. The treatment of lime at the level of 20% gave the best results of steak.

Keyword: *Steak*, Lime, Goat Meat, physical and sensory quality