PENGARUH SUHU PENGOVENAN DAN LAMA SIMPAN TERHADAP KUALITAS FISIK DAN ORGANOLEPTIK AYAM GORENG KALASAN

Aulia Ardhy Ghifary
12/334500/PT/06368

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh suhu dan lama pengovenan serta lama simpan terhadap kualitas fisik dan organoleptik (sensoris) ayam goreng kalasan. Sebanyak 48 daging Ayam Goreng Kalasan dibagi secara acak menjadi 4 kelompok perlakuan pengovenan, yaitu P0 (kontrol = tidak di oven), P1 (140^0C), P2 (150^0C), dan P3 (160^0C) selama masing-masing 6 menit. Setiap kelompok perlakuan diulang tiga kali dan setiap ulangan terdiri dari 4 daging ayam goreng Kalasan. Setelah dioven, daging disimpan dalam 4 durasi waktu yang berbeda (H1 = satu hari, H2 = dua hari, H3 = tiga hari, H4 = empat hari) dalam suhu ruang. Data yang diukur 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 legkap pola faktorial 4x4, dilanjutkan dengan uji *Duncan's new Multiple Range Test* (DMRT). Data kualitas sensoris dianalisis uji non parametrik *Kruskal Wallis*.Hasil penelitian menunjukkan bahwa suhu pengovenan dan lama simpan berpengaruh nyata pada kualitas fisik daging Ayam Goreng Kalasan. Perlakuan suhu pengovenan tidak berpengaruh nyata terhadap kualitas sensoris, sedangkan perlakuan lama simpan berpengaruh nyata terhadap warna, tekstur, kekenyalan, dan daya terima. Kesimpulan dari penelitian ini adalah proses pengovenan mampu meningkatkan parameter kualitas fisik tetapi belum mampu meningkatkan parameter kualitas organoleptik (sensoris) dari ayam goreng kalasan. Pengovenan dan lama simpan mampu mempengaruhi nilai pH dan DIA. Secara keseluruhan perlakuan yang paling baik adalah ayam goreng yang dioven dengan suhu 160° C (P3) dan pada penyimpanan hari pertama.

(Kata kunci: Daging ayam, Ayam Goreng Kalasan, Kualitas fisik dan sensoris, Suhu pengovenan, Lama penyimpanan.)

THE EFFECT OF ROASTING TEMPERATURE AND STORAGE TIME FOR PHYSICAL AND SENSORICAL QUALITY OF AYAM GORENG KALASAN

Aulia Ardhy Ghifary
12/334500/PT/06368

ABSTRACT

This study was aimed to determine the effect of temperature time, roasting time and storage time on the physical and sensory quality of Ayam Goreng Kalasan. A total number of 48 Ayam Goreng Kalasan meat were randomly split into four different roasting treatment, consist of P0 (control = without roasting treatment), P1 (140^0C), P2 (150^0C), and P3 (160^0C) for 6 minutes each. Each treatment having three replications with 4 Ayam Goreng Kalasan meat for each. After roasting, all of meat sample was stored for 4 different durations (H1 = one day, H2 = two days, H3 = three days, H4 = four days) at room temperature condition. The variable which observed were physical qualities (pH, water holding capacity, and tenderness) and sensory qualities (color, flavor, texture, chewiness and acceptability). The physical quality data were analyzed using the variance of 4x4 factorial randomized experimental design. Any differences among treatments were continued using Duncan's multiple range test (DMRT), The Sensory quality data were analyzed by the *non-parametric Kruskal Wallis* test. The results showed that the roasting temperature and storage time had a significant effect on the physical quality of Ayam Goreng Kalasan meat. The roasting temperature wasn't affect the sensory quality, meanwhile the storage time affected significantly to the color, texture, chewiness, and acceptability. Based on the result, it can be concluded that the roasting treatment could improve the physical quality but not for the organoleptic quality (sensory) of Ayam Goreng Kalasan meat. Roasting and storage time could affect the value of ph indicator and water bonding. The best treatment for the Ayam Goreng Kalasan was P3 (roasted in 160° C) in one day storage time.

(Keywords: Chicken meat, Ayam Goreng Kalasan, Sensory quality and Physical quality, Temperature time, Storage time).