PENGARUH BAWANG PUTIH SEBAGAI BAHAN ANTIOKSIDAN DAN LAMA PENYIMPANAN TERHADAP KADAR LEMAK, NILAI *THIOBARBITURIC ACID*, DAN KUALITAS SENSORIS DAGING AYAM

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bawang putih sebagai bahan antioksidan dan lama penyimpanan terhadap kadar lemak, nilai *thiobarbituric acid* (TBA), dan kualitas sensoris daging ayam pada penyimpanan refrigerator. Penelitian ini menggunakan analisis Rancangan Acak Lengkap Pola Faktorial, dengan perlakuan penambahan bawang putih sebanyak 0%, 6%, dan 12%, serta lama penyimpanan 0, 2, 4, dan 6 hari. Parameter yang diuji adalah kadar lemak, nilai TBA, dan kualitas sensoris (warna, aroma, tekstur, rasa, dan daya terima). Perbedaan rerata data variabel yang diamati akibat perlakuan diuji dengan Duncan's New Multiple Ranges Test. Kualitas sensoris dianalisis dengan uji Friedman. Hasil penelitian menunjukkan bahwa penambahan bawang putih memberikan pengaruh yang nyata ($P<0,05$) terhadap kadar lemak, warna, tekstur, rasa, dan daya terima daging ayam. Lama penyimpanan memberikan pengaruh yang nyata ($P<0,05$) terhadap kadar lemak, nilai TBA, dan warna daging ayam. Ditinjau dari kemampuan mempertahankan kadar lemak, menghambat pertambahan nilai TBA, dan mempertahankan kualitas sensorisnya, kadar bawang putih terbaik yang digunakan adalah sebanyak 6%. Lama penyimpanan terbaik untuk mendapatkan kadar lemak tertinggi dan nilai TBA terendah adalah pada hari ke-0, sedangkan untuk daya terima terbaik terdapat pada hari ke-2. Terdapat interaksi antara penambahan bawang putih dan lama penyimpanan, yaitu pada kadar lemak dan kualitas sensoris (warna, rasa, dan daya terima).

Kata kunci : Daging ayam, bawang putih, lama penyimpanan, kadar lemak, nilai TBA, kualitas sensoris

THE EFFECT OF GARLIC ADDITION AS ANTIOXIDANT AGENT ON FAT CONTENT, THIOBARBITURIC ACID VALUE, AND SENSORY QUALITY OF CHICKEN MEAT DURING STORAGE AT CHILLING ROOM

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ABSTRACT

This study aimed to determine the effect of adding garlic as an antioxidant and storage time on fat content, thiobarbituric acid (TBA) value, and sensory quality of chicken meat in refrigerator storage. This research used factorial completely randomized design analysis, with the addition of garlic as much as 0%, 6%, and 12%, and storage time of 0, 2, 4, and 6 days. The parameters tested were fat content, TBA value, and sensory quality (color, aroma, texture, taste, and acceptability). The difference in the mean of observed variable data due to treatment was tested with Duncan's New Multiple Ranges Test. Sensory quality was analyzed by Friedman test. The results showed that the addition of garlic had a significant effect ($P<0.05$) on the fat content, color, texture, taste, and acceptability of chicken meat. Storage time had a significant effect ($P<0.05$) on fat content, TBA value, and color of chicken meat. Observed by the ability to maintain fat content, inhibit the increase of TBA value, and maintain sensory quality, the best garlic addition used was 6%. The best storage time to get the highest fat content and the lowest TBA value was on day 0, while for the best acceptability was on day 2. There was an interaction between the addition of garlic and storage time, namely the fat content and sensory quality (color, taste, and acceptability).

Keywords: Chicken meat, garlic, storage time, fat content, TBA value, sensory quality