PENGARUH METODE PENGEMASAN DAN LAMA PENYIMPANAN TERHADAP KUALITAS FISIK, TOTAL BAKTERI DAN SENSORIS *READY-TO-EAT* AYAM KALASAN YANG DISIMPAN PADA SUHU RUANG

Safna Fauziah
16/399181/PT/07299

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh metode pengemasan dan lama penyimpanan terhadap kualitas fisik, total bakteri dan sensoris *Ready-To-Eat* Ayam Kalasan yang disimpan pada suhu ruang. Perlakuan metode pengemasan meliputi P0 (karton), P1 (*polyethylene* vakum sterilisasi), dan P2 (*retort pouch* vakum). Sampel disimpan selama 8 minggu pada suhu ruang. Uji umur simpan dilakukan pada minggu 0, 2, 4, 6, dan 8. Parameter kualitas fisik yang dianalisis yaitu pH, daya ikat air dan keempukan. Parameter mikrobiologi dianalisis menggunakan *Total Plate Count* (TPC). Parameter sensoris yang dianalisis yaitu warna, tekstur, aroma dan daya terima. Data kualitas fisik dan mikrobiologi dianalisis dengan analisis variansi Rancangan Acak Lengkap pola faktorial 3x5. Perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test.* Data kualitas sensoris dianalisis dengan analisis *non*-parametrik *Friedman*. Berdasarkan hasil penelitian dapat disimpulkan bahwa metode pengemasan *retort pouch* vakum mampu mempertahankan kualitas fisik, total bakteri dan sensoris *RTE* Ayam Kalasan lebih lama dibandingkan dengan metode pengemasan lainnya. Lama penyimpanan menurunkan kualitas fisik, dan sensoris, dan meningkatkan total bakteri *RTE* Ayam Kalasan. Terdapat interaksi antara metode pengemasan dan lama penyimpanan terhadap kualitas fisik, total bakteri dan sensoris *RTE* Ayam Kalasan. *RTE* Ayam Kalasan dengan metode pengemasan *retort pouch* vakum layak dikonsumsi hingga minggu ke-8 dengan total bakteri 3.84 log cfu/g sesuai dengan batasan maksimal cemaran bakteri dalam SNI (2009) dan ICMF (1996).

Kata kunci: *RTE* Ayam Kalasan, Kualitas fisik, Kualitas sensoris, Total bakteri, Pengemasan, Lama penyimpanan.

EFFECT OF PACKAGING METHOD ON THE PHYSICAL QUALITY, TOTAL BACTERIA AND SENSORY OF READY-TO-EAT AYAM KALASAN DURING AMBIENT STORAGE

Safna Fauziah
16/399181/PT/07299

ABSTRACT

This study aimed to determine the effect of packaging method and storage time on the physical quality, total bacteria and sensory of Ready-To-Eat Ayam Kalasan stored at ambient temperature. The treatment of packaging method were P0 (karton), P1 (polyethylene vacuum sterilization), and P2 (retort pouch vacuum). Samples were stored for 8 weeks at ambient temperature. Shelf life test was conducted at 0, 2, 4, 6, and 8 weeks. Physical quality were pH, water holding capacity and tenderness. Total bacteria was tested using Total Plate Count (TPC). Sensory parameters included color, texture, aroma, and acceptability. Data of total bacteria and physicial quality were analyzed using Completely Randomized Design of factorial patterns 3x5. The mean differences were test with the Duncan's New Multiple Range Test. Sensory quality was analyzed by non parametic analysis with Friedman test. The statistical analysis results showed that packaging method had a significant effect on physical quality, total bacteria and sensory of RTE Ayam Kalasan (<0.05). From the obtained results.It can be concluded that retort pouch vacuum packaging was more preferable in maintaining physical quality, total bacteria and sensory of RTE Ayam Kalasan than other packaging methods. Storage time decreased the physical quality and sensory dan increased total bacteria counts of RTE Ayam Kalasan. There was an interaction between packaging methods and storage time on physical quality, total bacteria and sensory of RTE Ayam Kalasan which was storaged at ambient temperature. RTE Ayam Kalasan with packaged with retort pouch was able to be consumsed until 8 weeks with the total bacteria was 3.84 log cfu/g based on the maximum limit of bacterial contamination in SNI (2009) and ICMF (1996).

Keywords: *RTE* Ayam Kalasan, Physicial Quality, Sensory Quality, Total Bacteria, Packaging, Storage time.