

KUALITAS KIMIAWI KALDU AYAM BUBUK DENGAN BAHAN BAKU KEPALA DAN TULANG AYAM KAMPUNG

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INTISARI

Penelitian ini bertujuan mengetahui kandungan gizi yang terdapat dalam kaldu olahan instan berbahan dasar kepala dan tulang ayam kampung dengan perbedaan lama pengolahan. Penelitian ini terdiri atas tiga perlakuan, setiap perlakuan terdiri atas 3 ulangan. Lama pengolahan untuk setiap perlakuan sebagai berikut: P1 = pengolahan selama 3 jam, P2 = pengolahan selama 4 jam, dan P3 = pengolahan selama 5 jam. Variabel yang diamati meliputi kadar air, kadar abu, kadar lemak, kadar protein, dan kadar karbohidrat *by difference*. Semua variabel dianalisis variansi dengan mengikuti rancangan acak lengkap pola searah, apabila terjadi pengaruh yang nyata dilanjutkan dengan analisis *Duncan's multiple range test*. Hasil analisis variansi menunjukkan bahwa lama pengolahan menunjukkan perbedaan pada kadar air, kadar lemak, dan kadar protein. Perlakuan P3 paling tinggi dalam kadar proteinnya, perlakuan P2 paling rendah kadar lemaknya, dan perlakuan P1 paling rendah kadar airnya. Kesimpulan dari penelitian yang sudah dilakukan adalah lama pengolahan kaldu instan mempengaruhi kandungan kimiawi kaldu kepala dan tulang ayam kampung.

Kata kunci: Kaldu ayam bubuk, Kepala ayam, Tulang ayam, Ayam kampung, Uji kimiawi.

CHEMICAL QUALITY OF CHICKEN POWDER'S BROTH WITH RAW MATERIALS HEAD AND BONE'S OF NATIVE CHICKEN

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ABSTRACT

The research aims to find out the nutrient content found in instant processed broths based on the head and bones of the chicken with long differences in processing. This research consists of three treatments, each treatment consists of 3 repetitions of processing time for each treatment as follows: P1 = treatment for 3 hours, P2 = treatment for 4 hours, and P3 = treatment for 5 hours. The variables observed include water content, ash content, fat content, protein content, and carbohydrate content by difference. All variables were analyzed with variance by following a complete random design of one way patterns, if significant effect found, it will followed by using duncan's multiple range test analysis. The results of the variance analysis show that the processing time shows differences in water content, fat content, and protein content. P3 treatment had the highest protein content, P2 treatment had the lowest fat content, and P1 treatment had the lowest water content. The conclusion of the research that has been done is that long processing of instant broth affects the chemical content of head broth and chicken bones.

Keywords: Powdered chicken broth, Chiken head, Chicken bones, Chicken, Chemical test.