

## **EFEK KEMASAN *POLYETHYLENE* DAN *RETORT POUCH* TERHADAP KUALITAS FISIK, SENSORIS, TOTAL BAKTERI PRODUK DADA AYAM BACEM SELAMA PENYIMPANAN DI SUHU RUANG**

Dita Prameswari Trenggono Putri  
16/399112/PT/07230

### **INTISARI**

Penelitian ini bertujuan untuk mengetahui efek penggunaan kemasan dan lama penyimpanan yang berbeda terhadap kualitas fisik (DIA, pH dan Keempukan), sensoris dan total bakteri produk dada ayam bacem yang disimpan pada suhu ruang. Perlakuan yang diberikan adalah dada ayam bacem dikemas menggunakan plastik *polyethylene* dan kemasan *retort pouch* yang melalui proses vakum dan sterilisasi. Materi yang digunakan dalam penelitian ini adalah ayam bacem sebanyak 45 potong bagian dada, *retort pouch*, plastik *polyethylene*, alat vakum dan autoklaf. Uji yang dilakukan adalah uji fisik, sensori dan mikrobiologi pada minggu ke 0,1,2,3,4 penyimpanan. Metode penelitian yang digunakan pada data total bakteri dan kualitas fisik adalah metode Rancangan Acak Lengkap (RAL) Pola Faktorial 2x5. Apabila hasil yang diperoleh berbeda nyata, dilakukan uji *Duncan's New Multiple Range Test* (DMRT). Data kualitas sensoris diuji menggunakan uji *Friedman*. Hasil analisis statistik menunjukkan bahwa penggunaan kemasan dan lama penyimpanan yang berbeda memberikan pengaruh nyata ( $P < 0,01$ ) terhadap total bakteri, kualitas fisik dan sensoris produk dada ayam bacem. Hasil Interaksi antara jenis kemasan dan lama penyimpanan yang berbeda berpengaruh nyata ( $P < 0,01$ ) terhadap kualitas fisik, total bakteri dan sensoris produk dada ayam bacem. Hasil dapat disimpulkan bahwa Jenis kemasan *polyethylene* dapat mempengaruhi penurunan kualitas fisik, sensoris dan total bakteri produk dada ayam bacem selama penyimpanan, sedangkan kemasan *retort pouch* dapat menghambat penurunan kualitas fisik, sensoris dan total bakteri produk dada ayam bacem selama penyimpanan. Semakin lama waktu penyimpanan dapat mempengaruhi penurunan kualitas fisik, sensoris dan total bakteri produk dada ayam bacem. Kemasan *retort pouch* dapat menghambat penurunan kualitas fisik, sensoris dan total bakteri produk dada ayam bacem selama 30 hari penyimpanan. Penggunaan kemasan *retort pouch* lebih baik untuk menghambat penurunan kualitas produk dada ayam bacem dibandingkan dengan kemasan *polyethylene*.

Kata kunci : Ayam bacem, *Polyethylene*, *Retort pouch*, Total bakteri, Kualitas Fisik, Sensoris.

**POLYETHYLENE AND RETORT POUCH PACKAGING EFFECTS ON  
PHYSICAL, SENSORIAL, TOTAL BACTERIA QUALITIES OF  
MARINATED CHICKEN BREAST DURING STORAGE  
AT ROOM TEMPERATURE**

Dita Prameswari Trenggono Putri  
16/399112/PT/07230

**ABSTRACT**

This study aims to determine the effect of different packaging and storage time on physical quality (DIA, pH and tenderness), sensory and total bacteria of marinated chicken breast products stored at room temperature. The treatments given were marinated chicken breasts packed using polyethylene plastic and retort pouch packaging which went through a vacuum and sterilization process. The materials used in this study were 45 chicken breasts, retort pouch, polyethylene plastic, vacuum and autoclave. The tests carried out were physical, sensory and microbiological tests at week 0,1,2,3,4 storage. The research method used for total bacterial data and physical quality was the Complete Randomized Design method (CRD) with 2x5 factorial patterns. If the results obtained was significantly different, Duncan's New Multiple Range Test (DMRT) was carried out. Sensory quality data were tested using the Friedman test. The results of statistical analysis showed that the used of different packaging and storage time had a significant effect ( $P < 0,01$ ) on total bacteria, physical and sensory quality of marinated chicken breast products. The results of the interaction between different types of packaging and storage time had a significant effect ( $P < 0,01$ ) on total bacteria, physical and sensory quality of marinated chicken breast products. The results can be concluded that the type of polyethylene packaging can affect the decrease in physical, sensory and total bacterial quality of marinated chicken breast products during storage, while the retort pouch packaging can inhibit the decrease in physical, sensory and total bacterial quality of marinated chicken breast products during storage. The longer the storage time can affect the decrease in physical, sensory and total bacterial quality of marinated chicken breast products. Retort pouch packaging can maintain the physical, sensory and total bacterial quality of the marinated chicken breast product for 30 days of storage. The use of retort pouch packaging is better at inhibiting the decline in the quality of marinated chicken breast products than polyethylene packaging.

Keywords : Marinated chicken breast, Polyethylene, Retort pouch,  
Physical, Sensorial and Total bacteria qualities.