

IMPLEMENTASI KESEJAHTERAAN TERNAK DALAM KAITANNYA DENGAN KUALITAS DAGING PADA PROSES PEMOTONGAN DI RUMAH POTONG HEWAN KOTA MAGELANG

Muhammad Hasan Al Banna
18/437430/PPT/01038

INTISARI

Penelitian ini bertujuan untuk mengevaluasi implementasi kesejahteraan ternak serta menganalisis hubungan antara implementasi kesejahteraan ternak dengan kualitas daging ditinjau dari uji nilai pH, daya ikat air, warna daging dan nilai keempukan pada proses pemotongan di Rumah Potong Hewan Kota Magelang. Penelitian dilakukan di Rumah Potong Hewan Kota Magelang pada bulan Desember 2019 sampai dengan Januari 2020. Pengambilan sampel menggunakan metode *purposive sampling*. Pengambilan data dilakukan dengan observasi menggunakan kuesioner yang sudah valid dan reliabel untuk mengevaluasi implementasi kesejahteraan ternak. Analisis implementasi kesejahteraan ternak dilakukan secara deskriptif dari metode *scoring* yang digunakan untuk memberikan nilai pada setiap variabel yang ditetapkan berdasar kriteria penilaian kesejahteraan ternak. Capaian implementasi kesejahteraan ternak di Rumah Potong Hewan Kota Magelang termasuk dalam kriteria telah diimplementasikan sebagian besar aspek kesejahteraan ternak karena mempunyai rata-rata nilai 74,23% dari rentang presentase 60% - 80%. Metode pengukuran data kualitas daging dilakukan dengan analisis laboratorium sedangkan kualitas daging disajikan dalam bentuk rerata (*mean*). Rerata pengujian nilai pH adalah 6,64. Rerata pengujian nilai daya ikat air adalah 35,25%. Rerata pengukuran indikator warna daging mendapat skor 5. Rerata pengujian nilai keempukan adalah 7,09 kg/cm². Analisis hubungan antara implementasi kesejahteraan ternak dengan kualitas daging dilakukan dengan analisis korelasi *pearson product moment*. Hasil analisis menunjukkan terdapat korelasi positif yang nyata ($P < 0,05$) antara implementasi kesejahteraan ternak pada proses pemotongan di Rumah Potong Hewan Kota Magelang dengan kualitas daging yang dihasilkan ditinjau dari nilai pH daging, daya ikat air, warna daging dan keempukan daging. Semakin baik tingkat implementasi kesejahteraan ternak maka akan memberi pengaruh nyata pada peningkatan kualitas daging sapi yang dihasilkan.

Kata Kunci : kesejahteraan ternak, kualitas daging, rumah potong hewan

CORRELATION OF ANIMAL WELFARE IMPLEMENTATION TO MEAT QUALITY IN THE SLAUGHTERING PROCESS IN MAGELANG CITY SLAUGHTERHOUSE

Muhammad Hasan Al Banna
18/437430/PPT/01038

ABSTRACT

The objective of the present study was to evaluate the implementation of animal welfare and analyze the relationship between animal welfare implementation and meat quality reviewed from pH value test, water binding test, meat color test and tenderness value test on animal slaughter process in Magelang City Slaughterhouse. The research was conducted at Magelang City Slaughterhouse and was conducted from December 2019 to January 2020. Sampling techniques are performed using purposive sampling method. The collection of research data on the implementation of animal welfare is conducted by observation using a valid and reliable questionnaire. Research analysis on the implementation of animal welfare is conducted descriptively based on data obtained by scoring method used to provide value on each variable set based on animal welfare assessment criteria. The results showed that the achievement of animal welfare implementation in the slaughter process in Magelang City Slaughterhouse is included in the classification on the criteria has been implemented most aspects of animal welfare because it has an average value of 74.23% from the percentage range of 60% - 80%. Measurement of meat quality data is done by laboratory analysis method while research data on meat quality is presented in the form of average (mean). The average pH test value in meat is 6.64. The average test value of water bonding in meat is 35.25%. The average measurement value of the color indicator on meat gets a score of 5. The average tenderness test value in meat is 7.09 kg/cm². Analysis on the correlation between the implementation of animal welfare and the quality of meat is done by pearson product moment analysis method. Positive correlations ($P < 0.05$) were found between implementation of animal welfare in the slaughter process and quality of meat produced reviewed from the pH value of meat, the binding of meat water, the color of meat and the tenderness of meat. Based on the research, it can be concluded that the implementation of animal welfare in the process of slaughtering animals will be able to have a good influence on the quality of beef produced from slaughterhouses.

Keywords: *animal welfare implementation, meat of quality, slaughterhouse*