

PENGARUH LAMA PENYIMPANAN PADA SUHU REFRIGERATOR TERHADAP PROFIL LEMAK DAN KUALITAS SENSORIS BAKSO DAGING ITIK MANILA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama penyimpanan pada suhu refrigerator terhadap profil lemak dan kualitas sensoris bakso daging itik manila. Bakso sebanyak 60 butir dibagi menjadi 4 perlakuan waktu penyimpanan 0, 3, 6, dan 9 hari. Penyimpanan dilakukan pada suhu refrigerator (4°C). Variabel yang diamati meliputi kadar air, kadar lemak, nilai TBA (*thiobarbituric acid*) bakso daging itik manila, dan uji kualitas sensoris yang dilakukan meliputi uji warna, rasa, tekstur, kekenyalan, dan daya terima. Data kadar air, kadar lemak, dan nilai TBA (*thiobarbituric acid*) yang diperoleh dianalisis dengan analisis variansi rancangan acak lengkap pola searah, dilanjutkan dengan *Duncan's New Multiple Ranges Test*. Kualitas sensoris diuji menggunakan analisis non-parametrik *Kruskal Wallis Test*. Hasil analisis statistik kadar air dan kadar lemak bakso daging itik manila untuk masa simpan 0, 3, 6, dan 9 hari pada suhu refrigerator menunjukkan perbedaan yang sangat nyata ($P < 0,01$). Kadar air masing-masing adalah 67,11; 65,56; 63,40; dan 61,57%, kadar lemak masing-masing adalah 6,72; 4,96; 2,62; dan 1,62%. Bakso daging itik manila untuk masa simpan pada suhu refrigerator 0, 3, 6, dan 9 hari nilai TBA (*thiobarbituric acid*) menunjukkan perbedaan yang sangat nyata ($P < 0,01$), di antara lama penyimpanan, dengan nilai masing-masing adalah 0,27; 0,42; 0,47; dan 0,59 mg.malonaldehida/kg. Analisis statistik kualitas sensoris bakso daging itik manila menunjukkan bahwa lama penyimpanan pada suhu refrigerator berbeda nyata ($P < 0,05$) pada skor warna, rasa, kekenyalan, dan daya terima, namun tidak berbeda nyata pada skor tekstur. Berdasarkan hasil penelitian dapat disimpulkan bahwa lama penyimpanan pada suhu refrigerator selama sembilan hari menurunkan kadar air, kadar lemak, selain itu juga meningkatkan nilai TBA (*thiobarbituric acid*) dan menurunkan kualitas sensoris bakso.

Kata Kunci: Bakso Daging Itik Manila, Lama Penyimpanan, Kadar Air, Kadar Lemak, Nilai TBA (*thiobarbituric acid*), Kualitas Sensoris.

THE EFFECT OF STORAGE TIME AT THE REFRIGERATOR TEMPERATUR ON THE FAT PROFILE AND SENSORY QUALITIES MANILA DUCK MEATBALLS

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ABSTRACT

This research was conducted to study the effect of storage time at refrigerator temperatures on the fat profile and sensory quality of manila duck meatballs. Sixty meatballs were divided into 4 treatments of storage time of 0, 3, 6, and 9 days. Storage temperature was done at refrigerator temperature (4°C). The observed variables including water content, fat content, the value of TBA (thiobarbituric acid) of manila duck meatball, and sensory quality tests (color, flavor, texture, elasticity, and acceptability). Data of water content, fat content, and the value of TBA (thiobarbituric acid) were analyzed by analysis of variance of completely randomized design, followed by Duncan's New Multiple Ranges Test. Sensory quality was tested using analysis of non-parametric Kruskal-Wallis test. The statistical analysis manila duck meatballs stored time at refrigerator temperature for 0, 3, 6, and 9 days showed very significant differences ($P < 0.01$) in water content and fat content. The amount of water content was 67.11; 65.56; 63.40; and 61.57%, respectively, and the amount of fat content was 6.72; 4.96; 2.62; and 1.62%, respectively. Manila duck meatballs stored time at refrigerator temperature for 0, 3, 6, and 9 days showed TBA (thiobarbituric acid) very significant differences ($P < 0.01$) among the storage time. The TBA values of 0, 3, 6, and 9 days of storage time was 0.27; 0.42; 0.47; and 0.59 mg.malonaldehida/kg, respectively. Statistical analysis showed that sensory quality of manila duck meatballs stored at refrigerator temperature had significant differences ($P < 0.05$) in color, flavor, elasticity, and acceptability scores, had no significant differences in texture score. Based on the results of this study, it was concluded that storage time at the refrigerator temperature until 9 days decreased the water content, fat content, but it also increased the value of TBA (thiobarbituric acid) and decreased sensory quality of the meatballs.

Keywords: Manila Meatball Ducks, Storage time, Water content, Fat content, TBA (thiobarbituric acid), Sensory quality.