

**PENGARUH PENAMBAHAN TEPUNG ANGKAK DAN LAMA  
PENYIMPANAN *REFRIGERATOR* TERHADAP TOTAL  
MIKROBIA, pH DAN KUALITAS SENSORIS  
KORNET DAGING AYAM**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung angkak dan lama penyimpanan *refrigerator* terhadap total mikrobial, pH dan kualitas sensoris kornet daging ayam. Materi yang digunakan dalam penelitian adalah daging ayam broiler, tepung angkak, tepung terigu, gula, garam dan merica. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 4 x 3 (4 perlakuan level angkak dan 3 lama simpan). Tepung angkak ditambahkan dengan level 0, 0,5, 1, dan 1,5%. Kornet disimpan pada 0, 3 dan 6 hari dengan metode penyimpanan *refrigerator*. Data hasil penelitian dianalisis dengan analisis variansi pola faktorial dan perbedaan rata-rata diuji dengan *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan penambahan tepung angkak berpengaruh sangat nyata ( $P < 0,01$ ) terhadap pH, warna, rasa, dan daya terima, berbeda nyata ( $P < 0,05$ ) terhadap total mikrobial dan tekstur, namun tidak berbeda nyata terhadap aroma kornet. Lama penyimpanan *refrigerator* menunjukkan pengaruh yang berbeda sangat nyata ( $P < 0,01$ ) terhadap pH, total mikrobial dan tekstur kornet, dan memberi pengaruh yang berbeda tidak nyata terhadap warna, rasa, aroma dan daya terima kornet. Berdasarkan hasil penelitian dapat disimpulkan bahwa penambahan tepung angkak menghambat pertumbuhan total mikrobial, menurunkan pH dan meningkatkan kualitas sensoris kornet ayam. Perlakuan terbaik pada penambahan level tepung angkak 1%. Lama penyimpanan *refrigerator* mempengaruhi pertumbuhan total mikrobial, penurunan pH dan peningkatan tekstur. Tidak ada interaksi antara penambahan tepung angkak dan lama penyimpanan *refrigerator* terhadap total mikrobial, pH dan kualitas sensoris kornet daging ayam.

Kata kunci: Kornet daging ayam, Angkak, Penyimpanan *refrigerator*, pH, Total mikrobial, Kualitas sensoris.

## THE EFFECT OF RED YEAST RICE FLOUR ADDITION AND REFRIGERATOR STORAGE ON TOTAL MICROBES, pH AND SENSORY QUALITY OF CORNED CHICKEN

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### ABSTRACT

This study was aimed to determine the effect of red yeast rice flour addition and *refrigerator* storage on the total microbes, pH and sensory quality of chicken corned. The material used in the study were broiler meat, red yeast rice flour, wheat flour, sugar, salt and pepper. This study used a completely randomized design (CRD) of 4 x 3 factorial design (4 treatments of red yeast rice flour and 3 storage time). Red yeast rice flour was added to the level of 0, 0.5, 1 and 1.5%. Corned chicken was stored at 0, 3 and 6 days in the *refrigerator* storage methods. The data were analyzed with factorial analysis of variance and the average difference were tested by Duncan's New Multiple Ranges Test (DMRT). The results showed the addition of red yeast rice flour has highly significant different ( $P < 0.01$ ) on pH, color, flavor, and acceptance, has significantly effective ( $P < 0.05$ ) on the total microbes and texture, but not significantly different on the aroma of corned chicken. *Refrigerator* storage time showed highly significant effect ( $P < 0.01$ ) on pH, total microbes and texture corned, and gave no significant effect on the color, flavor, aroma and acceptance of corned chicken. The results could be concluded that the addition of red yeast rice flour inhibit total microbes growth, lowering the pH and improve the sensory quality of corned chicken. Best treatment showed on 1% addition of red yeast rice flour. *Refrigerator* storage time affect growth of microbes, decrease in pH and an increase in texture. There were no interaction between the addition of red yeast rice flour and *refrigerator* storage on total microbes, pH and sensory quality of corned chicken.

Keywords: Corned chicken, Red yeast rice, *Refrigerator* storage, pH, Total microbes, Sensory quality.