

PENGARUH KONSENTRASI LARUTAN KAPUR PADA PROSES PERENDAMAN TERHADAP KUALITAS KIMIA DAN SENSORIS KERUPUK CEKER AYAM KAMPUNG

Burhan Rosyada
08/270032/PT/05528

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh level konsentrasi perendaman larutan kapur terhadap kualitas kimia dan sensoris kerupuk ceker ayam kampung. Materi yang digunakan dalam penelitian ini yaitu ceker ayam kampung segar. Sejumlah 4 kg ceker ayam dibagi dalam 4 perlakuan yaitu larutan kapur konsentrasi 1, 2, 3 dan 4%. Kualitas kerupuk ceker ayam kampung ditentukan berdasarkan uji kadar air, kadar protein, kadar lemak, kadar abu, nilai rasa, nilai warna, nilai aroma dan tekstur. Data yang diperoleh diolah secara statistik menggunakan rancangan percobaan pola searah (*one way anova*) dan apabila hasilnya signifikan dilanjutkan *Duncan's New Multiple Ranges Test*. Data uji sensoris diolah menggunakan rancangan percobaan Kruskal Wallis. Hasil penelitian menunjukkan bahwa perendaman dalam larutan kapur dengan berbagai konsentrasi berpengaruh nyata ($P < 0,05$) terhadap kadar air, kadar protein, kadar lemak, nilai rasa, nilai warna, nilai rasa, nilai aroma dan kerenyahan rambak ceker ayam kampung. Semakin tinggi konsentrasi larutan kapur semakin menurunkan kadar air, protein, lemak tetapi meningkatkan nilai sensoris yang meliputi warna, rasa, aroma dan tekstur. Kesimpulan dari penelitian ini adalah penggunaan larutan kapur pada berbagai level konsentrasi mempengaruhi kualitas kimia (kadar air, kadar protein, kadar lemak dan kadar abu) dan kualitas organoleptik (warna, rasa, aroma dan tekstur) kerupuk ceker ayam kampung.

Kata kunci: Kerupuk ceker ayam, Larutan kapur, Kualitas kimia, Kualitas sensoris.

THE EFFECT OF LIME CONCENTRATION SOAKING PROCES THE CHEMICAL AND SENSORY QUALITY OF NATIVE CHICKEN LEG CRACKER

Burhan Rosyada
08/270032/PT/05528

ABSTRACT

The objectives of this study was to understand the effect of lime soaking solution in different levels on the chemical and sensory quality of chicken leg cracker. The material used in this study was fresh chicken leg. Four kilograms chicken leg were divided into four treatments of lime concentration level, namely 1, 2, 3 and 4%. Chicken leg crackers were tested on chemical quality, including water, protein, fat, ash contents, and sensory quality, including color, taste, aroma and crispness. Data chemical quality were analyzed by using one way anova, followed by Duncan's New Multiple Ranges Test (DMRT), and data of sensory quality were analyzed by using Kruskal Wallis analysis. The results showed that different level of lime concentration affected significantly ($P < 0,05$) on the quality cracker in term of water, protein, fat contents, and color, taste, aroma and crispness. The increase of lime concentration levels decreased water, protein, and fat contents, and increased color, taste, aroma and crispness of the chicken leg cracker. In conclusion, lime solution with the level concentration gave effect of chemical quality, including water, protein and fat contents, and sensory quality including color, taste, aroma and crispness scores.

Key word: Chicken leg cracker, Lime solution, Chemical quality, Sensory quality.