

## **PENGARUH BANGSA DAN UMUR POTONG TERHADAP KOMPOSISI KIMIA DAN KUALITAS FISIK DAGING SAPI DI RUMAH POTONG HEWAN KABUPATEN CIREBON**

**Lukman Hakim  
11/317572/PT/06093**

### **INTISARI**

Penelitian bertujuan untuk mengetahui pengaruh perbedaan bangsa dan umur potong terhadap komposisi kimia dan kualitas fisik daging sapi di RPH Kabupaten Cirebon, Jawa Barat. Materi yang digunakan adalah 20 ekor sapi jantan yang terdiri dari 10 ekor sapi Brahman cross (5 ekor umur potong 2 sampai 3 tahun dan 5 ekor umur potong 3 sampai 4 tahun) dan 10 ekor sapi Simmental Peranakan Ongole (5 ekor umur potong 2 sampai 3 tahun dan 5 ekor potong umur 3 sampai 4 tahun). Otot *Longissimus dorsi* digunakan untuk diuji kadar air, kadar protein, kadar lemak, kadar abu, nilai pH, daya ikat air daging, susut masak daging, dan keempukan daging di Laboratorium Ilmu dan Teknologi Daging, Bagian Teknologi Hasil Ternak, Fakultas Peternakan, UGM. Data yang diperoleh dianalisis menggunakan pola faktorial (2x2) dan dilanjutkan dengan *Duncan's Multiple Ranges Test* (DMRT). Hasil penelitian menunjukkan bangsa sapi dan umur potong tidak mempengaruhi ( $P>0,05$ ) pada kadar air, kadar protein, kadar abu, nilai pH, daya ikat air dan susut masak daging. Bangsa sapi mempengaruhi ( $P<0,05$ ) pada kadar lemak daging. Bangsa sapi juga mempengaruhi ( $P<0,05$ ) pada keempukan daging. Kesimpulan dari penelitian ini adalah umur potong tidak menyebabkan perbedaan kualitas daging yang dihasilkan. Bangsa sapi BX mempunyai kualitas daging lebih baik dibandingkan dengan sapi SimPO.

Kata kunci : Daging, Bangsa sapi, Umur potong, Komposisi kimia, Kualitas fisik

**THE EFFECTS OF BREED AND SLAUGHTER AGE ON CHEMICAL  
COMPOSITION AND PHYSICAL QUALITY OF CATTLE MEAT  
AT SLAUGHTER HOUSE IN CIREBON**

**Lukman Hakim  
11/317572/PT/06093**

**ABSTRACT**

The study was aimed to observe the effects of cattle breed and slaughter age on chemical composition and physical quality of cattle meat in Cirebon slaughter house, West Java. The materials were 20 bulls consisting of 10 heads of Brahman cross and 10 heads of Simmental Ongole crossbreed (SimPO). Each breed consisted of 5 heads of 2-3 years of age and 3-4 years of age. Longissimus dorsi muscle was tested on chemical composition including water, protein, fat, and ash content, and physical quality including pH, water-holding capacity, cooking loss, and tenderness. The data were analysed by a 2x2 factorials and continued by Duncan's Multiple Ranges Test (DMRT). The results showed that the breed and slaughter age did not affect on the chemical composition including water, protein and ash content, but not on fat content. The breed and slaughter age did not also affect the physical quality including pH, water-holding capacity and cooking loss, but not on tenderness. The conclusion of this study is slaughter age does not cause differences in the quality of meat. Brahman cross has better meat quality than Simmental Ongole crossbreed.

**Keywords :** Meat, Breed cattle, Slaughter age, Chemical composition, Physical quality