. PENGARUH BANGSA, UMUR, JENIS KELAMIN TERHADAP KUALITAS DAGING SAPI POTONG DI DAERAH ISTIMEWA YOGYAKARTA

INTISARI

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Penelitian ini bertujuan untuk mengetahui pengaruh bangsa, umur, jenis kelamin pada sapi potong Peranakan Ongole (PO), Simmental PO (SIMPO) dan Limousin PO (LIMPO) terhadap kualitas fisik, kimia dan profil asam lemak daging. Sebanyak 180 ekor sapi dibagi menjadi 60 ekor PO, 60 ekor SIMPO, 60 ekor LIMPO, setiap bangsa dibagi menurut jenis kelamin masing-masing 30 ekor, dan setiap jenis kelamin dikelompok lagi sesuai tingkatan umur (0-1,5 tahun);(2-3,5 tahun);(>4 tahun) yang masing-masing 10 ekor. Variabel yang diambil meliputi bobot potong, bobot karkas, persentase karkas, kualitas fisik dan kimia otot *Longissimus dorsi* (LD). Data dianalisis menggunakan rancangan acak lengkap (RAL) pola faktorial 3x3x2 pada bangsa, umur dan jenis kelamin apabila terdapat data yang berbeda nyata diuji lanjut menggunakan Duncan's new Multiple Range Test. Hasil menunjukkan bahwa bangsa berpengaruh sangat nyata ($P<0,01$) terhadap bobot potong, bobot karkas, dan daya ikat air. Umur berpengaruh nyata ($P<0,05$) terhadap bobot potong, bobot karkas, lemak daging, pH, daya ikat air, susut masak dan keempukan. Jenis kelamin berpengaruh nyata ($P<0,05$) pada bobot potong, bobot karkas, persentase karkas, kadar air, lemak daging dan pH. Interaksi terjadi pada umur dan jenis kelamin terhadap bobot potong dan bobot karkas. Hasil penelitian dapat disimpulkan bahwa bangsa sapi LIMPO menghasilkan bobot hidup dan bobot karkas lebih tinggi. Sapi PO mempunyai kualitas kandungan asam lemak dan kolesterol daging lebih baik dibanding sapi SIMPO dan LIMPO.

Kata kunci: Bangsa, Umur, Jenis Kelamin, Karkas, Kualitas Fisik dan Kimia

EFFECT OF BREED, AGE, AND SEX TO QUALITY OF BEEF IN SPECIAL REGION OF YOGYAKARTA

ABSTRACT

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The aim of this research was to determine the effect of breed, age, and sex PO, SIMPO, and LIMPO's beefs against physical and chemical quality also fatty acid's profile. 180 beefs divided into 3 groups, each group contain 3 different breeds (PO, LIMPO, and SIMPO). Every breeds divided into 2 subgroups based on sex then divided again based on age (1,5-2 years old; 2,5-3 years old; and more than 4 years old). Data were taken from slaughter's weight, carcass's weight, carcass's percentage, and physical also chemical quality of *Longissimus dorsi* (LD) muscle. This study used a complete randomized design (CRD) 3X3X2 *Duncan's New Multiple Range Test*. The results showed that breed and age had significantly different ($P<0.01$) with slaughter's weight, carcass's weight, and carcass's water holding capacity. Age had significantly different ($P<0.05$) with slaughter's weight, carcass's weight, fat, pH, water holding capacity, cooking loss and tenderness. Sex had difference ($P<0.05$) with slaughter's weight, carcass's weight, percentage, moisture and fat. Interaction occurs at the age and sex of the slaughter weight and carcass weight. The conclusion was breed of LIMPO had produced more carcass than PO and LIMPO but PO had better chemical quality than others.

Key words : Breed, Age, Sex, Carcass, Phisical quality and Chemical quality