

## **KARAKTERISTIK FISIKO-KIMIA DAN SENSORIS DENDENG GILING DAGING AYAM BROILER DAN PETELUR AFKIR DENGAN METODE PENGERINGAN YANG BERBEDA**

**Robith Rifki**  
**11/317507/PT/06055**

### **INTISARI**

Penelitian ini bertujuan untuk mengetahui dan membandingkan kualitas fisiko-kimia dan sensoris dendeng giling daging ayam broiler dan petelur afkir dengan metode pengeringan sinar matahari dan oven serta mengetahui adanya interaksi antara jenis daging dengan metode pengeringan matahari dan oven. Bahan-bahan yang digunakan adalah daging ayam broiler dan petelur afkir dan bumbu-bumbu. Metode penelitian terdiri dari pembuatan dendeng giling daging ayam broiler dan petelur afkir yang dikeringkan dengan sinar matahari dan oven. Pengeringan matahari dilakukan 7 jam per hari selama 3 hari dengan suhu sekitar 50°C, sedangkan pengeringan oven dilakukan selama 15 jam pada suhu 50°C. Setiap perlakuan terdiri dari tiga replikasi. Data hasil uji kualitas fisik, kimia, dan sensoris dianalisis dengan menggunakan analisis variansi pola faktorial 2x2. Hasil penelitian menunjukkan bahwa jenis daging berpengaruh sangat nyata ( $P < 0,01$ ) terhadap keempukan dendeng giling daging ayam dengan nilai keempukan pada daging ayam broiler  $5,22 \pm 0,99 \text{ kg/cm}^2$  dan daging ayam petelur afkir sebesar  $6,43 \pm 1,69 \text{ kg/cm}^2$ . Metode pengeringan berpengaruh sangat nyata ( $P < 0,01$ ) terhadap nilai keempukan, kadar air, dan kadar protein dengan nilai masing-masing pada metode pengeringan matahari adalah  $7,00 \pm 1,12\%$ ;  $9,02 \pm 1,59\%$ ; dan  $33,84 \pm 0,85\%$ , serta pada metode pengeringan oven adalah  $4,65 \pm 0,41\%$ ;  $14,04 \pm 1,05\%$ ; dan  $32,36 \pm 1,00\%$ . Berdasarkan penelitian ini dapat disimpulkan bahwa jenis daging dendeng giling daging ayam dengan kualitas terbaik adalah daging ayam broiler ditinjau dari nilai keempukannya, sedangkan metode pengeringan dendeng giling daging ayam terbaik adalah metode pengeringan matahari ditinjau dari nilai kadar air dan kadar proteinnya.

**Kata Kunci:** Karakteristik Fisiko-kimia dan Sensoris, Dendeng Daging Ayam Broiler dan Petelur Afkir, Metode pengeringan.

## **PHYSICO-CHEMICAL AND SENSORY CHARACTERISTICS OF BROILER AND SPENT HEN CHICKEN JERKEY WITH DIFFERENT METHOD OF DRYING**

**Robith Rifki**  
**11/317507/PT/06055**

### **ABSTRACT**

The study aims was to determine and compare the quality of the physico-chemical and sensory jerky minced meat broiler and layer rejects the method of drying sun and oven as well as the know whether of the interaction between types of meat culled with the method of sun drying and oven. Jerky making material used was the oven, knife, tray, analytical balance, a gas stove and pans and ingredients ie chicken broiler and layer rejects and spices. The research method consisted of making jerky minced meat broiler and layer chickens culled were dried by the sun and oven. Sun drying was done to 7 hours per day for 3 days with temperatures around 50° C, while drying oven conducted for 15 hours at 50°C. Each treatment consisted of three replications. Data quality test resulted of physical, chemical and sensory analysis of variance were analyzed using a completely randomized design with a 2x2 factorial design using statistical software Package for the Social Sciences (SPSS). The results showed that the type of meat effected ( $P < 0.01$ ) tenderness of meat minced chicken jerky with a value of broiler meat tenderness at  $5.22 \pm 0.99 \text{ kg/cm}^2$  and meat of culled laying hens of  $6.43 \pm 1.69 \text{ kg/cm}^2$ . The drying method effected ( $P < 0.01$ ) on the value of tenderness, moisture and protein content, with sun-drying method was  $7.00 \pm 1.12\%$ ;  $9.02 \pm 1.59\%$ ; and  $33.84 \pm 0.85\%$ , and with drying oven was  $4.65 \pm 0.41\%$ ;  $14.04 \pm 1.05\%$ ; and  $32.36 \pm 1.00\%$  respectively. It can be concluded that the type of meat jerky meat minced chicken with the best quality was broiler meat in terms of value tenderness, while the method of drying jerky chicken meat minced sun-drying was the best method in terms of water content and protein content.

**Keywords:** Physico-chemical Characteristics and Sensory, Fillet Chicken Broiler and Layer rejected, drying method.