

**PENGARUH UMUR DAN JENIS KELAMIN TERHADAP KUALITAS FISIK DAN SENSORIS DAGING SAPI PERANAKAN ONGOLE DI RUMAH POTONG HEWAN KEBUMEN**

**Jody Indrajaya**

**10/301890/PT/05910**

**INTISARI**

Penelitian bertujuan untuk mengetahui pengaruh perbedaan jenis kelamin dan umur potong terhadap kualitas fisik dan sensoris daging sapi di RPH Kabupaten Kebumen, Jawa Tengah. Materi yang digunakan adalah 20 ekor sapi PO yang terdiri dari 10 ekor jantan (5 ekor umur potong 2 sampai 3 tahun dan 5 ekor umur potong 3 sampai 5 tahun) dan 10 ekor betina (5 ekor umur potong 2 sampai 3 tahun dan 5 ekor umur potong 3 sampai 5 tahun). Otot *Round* digunakan untuk diuji nilai pH, daya ikat air, susut masak, keempukan, skor warna, skor aroma, skor tekstur, dan skor kekenyalan daging di Laboratorium Ilmu dan Teknologi Daging, Bagian Teknologi Hasil Ternak, Fakultas Peternakan, UGM. Data yang diperoleh dianalisis menggunakan pola faktorial (2x2) dan uji *Kruskal-Wallis*. Hasil penelitian menunjukkan jenis kelamin dan umur tidak mempengaruhi ( $P>0,05$ ) nilai pH, daya ikat air, susut masak, keempukan, tekstur, dan kekenyalan. Jenis kelamin mempengaruhi ( $P<0,05$ ) warna dan aroma daging. Umur ternak juga mempengaruhi ( $P<0,05$ ) warna daging. Kesimpulan dari penelitian ini adalah sapi jantan memiliki warna daging yang lebih terang dan memiliki aroma yang lebih lemah. Umur potong 2 sampai 3 tahun memiliki warna daging yang lebih terang dan terdapat interaksi antara jenis kelamin dan umur terhadap susut masak.

Kata kunci : Daging, Jenis kelamin, Umur potong, Kualitas fisik, Kualitas sensoris

**THE EFFECTS OF SEX AND SLAUGHTER AGE ON PHYSICAL QUALITY AND SENSORY QUALITY OF CATTLE MEAT AT SLAUGHTER HOUSE IN KEBUMEN**

**Jody Indrajaya**

**10/301890/PT/05910**

**ABSTRACT**

The study was aimed to observe the effect of cattle sex and slaughter age on physical and sensory quality of cattle meat in Kebumen slaughter house, Central Java. The materials were 20 heads of PO consisting of 10 heads male and 10 heads female. Each breed consisted of 5 heads of 2 to 3 years of age and 3 to 5 years of age. Round muscle was tested on physical quality including pH, water-holding capacity, cooking loss, and tenderness, and sensory quality including colour, flavor, texture, and elasticity. The data were analysed by factorials (2x2) and Kruskal-Wallis test. The results showed that the sex and slaughter age did not affect on the physical quality including pH, water-holding capacity, cooking loss, and tenderness. The sex and slaughter age did not affect on the sensory quality including texture and elasticity, but not on colour and flavor. The conclusion of this study is male cattle had a lighter meat colour and had a weaker flavor. Slaughter age 2 to 3 years had a lighter meat colour and did not affect on flavor, texture, and elasticity. Sex and slaughter age had an interaction to cooking loss.

Keywords : Meat, Sex, Slaughter age, Physical quality, sensory quality