

**PENGARUH JENIS KELAMIN DAN UMUR TERHADAP KOMPOSISI
KIMIA DAN KADAR KOLESTEROL DAGING SAPI
PERANAKAN ONGOLE DI RUMAH POTONG
HEWAN KEBUMEN**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh jenis kelamin dan umur terhadap komposisi kimia dan kadar kolesterol sapi Peranakan Ongole (PO) di rumah potong hewan Kebumen Jawa Tengah. Penelitian ini menggunakan 16 ekor sapi PO dengan umur 1 sampai 3 tahun (poel 1 dan 2) dan umur 3 sampai 5 tahun (poel 3 dan 4) dan kelompok jenis kelamin jantan dan betina yang diambil di rumah potong hewan Kebumen. Data yang diamati pada penelitian ini adalah komposisi kimia yang terdiri atas kadar air, protein dan lemak serta kadar kolesterol pada daging Sapi Peranakan Ongole bagian round atau paha belakang. Data yang diperoleh akan dianalisis dengan menggunakan analisis variansi rancangan acak lengkap pola faktorial 2x2 (2 jenis kelamin dan 2 kelompok umur). Hasil penelitian menunjukkan jenis kelamin dan umur potong tidak mempengaruhi secara nyata kadar air, kadar protein dan lemak. Umur potong mempengaruhi secara nyata kadar kolesterol. Kesimpulan dari penelitian adalah sapi jantan memiliki komposisi kimia dan kadar kolesterol yang tidak jauh berbeda dengan sapi betina. Sapi PO umur 3 sampai 5 tahun mempunyai komposisi kimia yang tidak jauh berbeda dengan sapi umur 1 sampai 3 tahun, tetapi mempunyai kadar kolesterol yang jauh lebih tinggi. Tidak terdapat interaksi, antara jenis kelamin dengan umur potong terhadap kadar air, protein dan lemak, tetapi terdapat interaksi terhadap kadar kolesterol daging sapi PO.

Kata kunci: Sapi Peranakan Ongole (PO), Jenis kelamin, Umur potong, Komposisi kimia, Kolesterol.

**THE EFFECTS OF SEX AND SLAUGHTER AGE ON CHEMICAL
QUALITY AND CHOLESTEROL LEVELS OF MEAT
ONGOLE GRADE SLAUGHTERED AT KEBUMEN
SLAUGHTERHOUSE**

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ABSTRACT

This research aims to investigate the effects of sex and slaughter age on chemical quality and cholesterol levels Ongole grade cattle at Kebumen slaughterhouse, Kebumen District, Central Java. The materials were 16 heads of Ongole grade of 1 to 3 years of age and 3 to 5 years of age and consisted of male cattle and female cattle, were taken from Kebumen slaughterhouse. The data observed were chemical quality including water, protein and fat contents, and cholesterol levels of beef round of Ongole grade. The data were analysed by using analysis of variance of 2 x2 factorial (2 kinds of sex , 2 groups of slaughter age). The results showed that the sex and slaughter age did not affect water, fat and protein contents. Slaughter are affected the cholesterol levels. The conclusion of the study was the male cattle and female cattle did not affect on similar water, protein and fat contents and cholesterol levels. Three to five years of age Ongole grade had the similar water, protein and fat contents compared to 1 to 2 years of age but had higher cholesterol levels. There were no interaction between cattle sex and slaughter age on the water, protein and fat contents, but there were an interactions on cholesterol levels of Ongole grade beef.

Keywords: Ongole grade, Sex, Slaughter age, Chemical quality, Cholesterol.