

PENGARUH LAMA PENYIMPANAN PADA SUHU REFRIGERATOR TERHADAP KUALITAS MIKROBIOLOGIS, FISIK, DAN SENSORIS BAKSO DAGING AYAM KAMPUNG SUPER

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas mikrobiologis, fisik, dan sensoris bakso daging ayam kampung super yang disimpan pada suhu refrigerator. Materi yang digunakan adalah daging ayam kampung super, tepung tapioka, dan bumbu-bumbu. Bakso daging ayam kampung super dibagi menjadi empat kelompok perlakuan lama penyimpanan, yaitu 0, 3, 6, dan 9 hari. Variabel yang diamati adalah kualitas mikrobiologis dengan menghitung *Total Plate Count* (TPC), kualitas fisik bakso yang meliputi uji pH, daya ikat air, dan keempukan, serta kualitas sensoris yang meliputi warna, rasa, tekstur, kekenyalan, dan daya terima. Data kualitas mikrobiologis dan fisik yang diperoleh dianalisis dengan analisis variansi rancangan acak lengkap (RAL) pola searah, dilanjutkan dengan *Duncan's New Multiple Range Test*. Kualitas sensoris diuji menggunakan analisis non-parametrik *Kruskal-Wallis Test*. Hasil analisis statistik perhitungan jumlah bakteri menunjukkan perbedaan yang sangat nyata ($P < 0,01$) di antara lama penyimpanan. Semakin panjang lama penyimpanan menyebabkan *total plate count* semakin tinggi. Kualitas fisik bakso menunjukkan bahwa lama penyimpanan pada suhu refrigerator menunjukkan perbedaan yang sangat nyata ($P < 0,01$) pada nilai pH dan daya ikat air, serta berbeda nyata ($P < 0,05$) pada nilai keempukan bakso daging ayam kampung super. Peningkatan lama penyimpanan dapat menurunkan nilai pH, daya ikat air, dan keempukan bakso daging ayam kampung super. Analisis statistik kualitas sensoris bakso menunjukkan bahwa lama penyimpanan pada suhu refrigerator tidak berpengaruh pada skor warna, rasa, tekstur, kekenyalan, dan daya terima. Hasil penelitian ini dapat disimpulkan bahwa bakso daging ayam kampung super yang disimpan pada suhu refrigerator uji mikrobiologis bakso layak dikonsumsi sampai lama penyimpanan 3 hari, dan memberikan efek penurunan pada kualitas fisik baik nilai pH, daya ikat air, maupun keempukan.

(Kata Kunci: Bakso Daging Ayam Kampung Super, Lama Penyimpanan, Suhu Refrigerator, Kualitas Mikrobiologis, Kualitas Fisik, Kualitas Sensoris).

THE EFFECT OF STORAGE TIME AT THE REFRIGERATOR TEMPERATURE ON THE MICROBIOLOGICAL, PHYSICAL, AND SENSORY QUALITIES CROSS BREED CHICKEN MEATBALLS

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ABSTRACT

This research was conducted to study the effect of storage time at the refrigerator temperature on the physical, microbiological, and sensory qualities of cross breed chicken meatballs. Materials used were cross breed chicken meat, tapioca flour, and spices. Cross breed chicken meatballs were divided to four groups of storage time namely 0, 3, 6, and 9 days. The variables measured were microbiological quality of the Total Plate Count (TPC), physical quality of meatballs including pH, tenderness, water holding capacity test, and tenderness, and sensory qualities included color, flavor, texture, elasticity, and acceptability. Microbiological and physical quality data were analyzed by oneway variance analysis of completely randomized design (CRD), and continued by Duncan's New Multiple Range Test. Sensory quality were analyzed using non-parametric analysis of Kruskal-Wallis Test. The statistical analysis total plate count showed very significant differences ($P < 0.01$) among the storage time. The longer storage time showed the higher the total plate count. The physical quality meatballs storage time at refrigerator temperature showed very significant differences ($P < 0.01$) on pH values and water holding capacity and significant differences ($P < 0.05$) on tenderness values of cross breed chicken meatballs. Increase in storage time decreased the pH value, tenderness, and water holding capacity of cross breed chicken meatballs. Statistical analysis showed that sensory of storage time at refrigerator temperature had no effect on the colour, flavor, texture, elasticity, and acceptability scores. The results of this research could be concluded that cross breed chicken meatballs stored at refrigerator temperature microbiological test showed that the meatballs could be consumed in 3 days of storage time, decreased the physical qualities on pH values, water holding capacity, and tenderness.

(Key Words: Cross Breed Chicken Meatballs, Storage Time, Refrigerator Temperature, Microbiological Qualities, Physical Qualities, Sensory Qualities).