

## **PENGARUH PENGEMASAN DAN LAMA SIMPAN MENGGUNAKAN SEALED PLASTIC CUP TERHADAP KUALITAS KIMIA, FISIK, DAN SENSORIS DAGING AYAM BROILER**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh pengemasan dan lama simpan menggunakan *sealed plastic cup* terhadap kualitas kimia, fisik, dan sensoris daging ayam *broiler*. Sampel yang digunakan adalah ayam *broiler* bagian dada. Daging ayam dibagi delapan bagian dengan bobot 200 g tiap bagian lalu empat bagian dikemas menggunakan mesin *sealed cup* dan empat bagian tidak dikemas, kemudian keduanya disimpan pada suhu kamar selama 7,5 jam dan dilakukan pengujian setiap 0, 2,5, 5, dan 7,5 jam. Pengujian sampel daging bagian dada (*Pectoralis superficialis*) yang dilakukan antara lain: uji komposisi kimia (kadar air, kadar protein, dan kadar lemak), uji fisik (pH, daya ikat air, susut masak, keempukan), dan uji sensoris (warna, rasa, aroma, tekstur, daya terima). Data yang diperoleh dianalisis dengan analisis Rancangan Acak Lengkap (RAL) pola factorial. Perbedaan rerata perlakuan diuji dengan *Duncan's Multiple Range Test* (DMRT). Hasil analisis statistik menunjukkan bahwa pengemasan menggunakan *sealed cup* berpengaruh signifikan ( $P < 0,05$ ) terhadap kadar air, pH, dan susut masak. Hasil analisis statistik menunjukkan bahwa terdapat interaksi pada uji kadar protein, kadar lemak dan susut masak. Kesimpulan dari penelitian ini adalah daging yang dikemas menggunakan pengemasan *sealed cup* yang disimpan hingga 7,5 jam menunjukkan kualitas daging yang lebih baik daripada daging yang tidak dikemas menggunakan *sealed cup*. Pengemasan menggunakan *sealed cup* mampu mempertahankan kualitas daging karena mengalami penurunan kualitas kimia dan fisik dengan persentase yang lebih kecil dibandingkan dengan daging yang tidak mengalami pengemasan.

Kata kunci : Pengemasan, *Sealed cup*, Kualitas Kimia, Kualitas fisik, Kualitas sensoris, Daging ayam broiler

## **THE EFFECT OF USING A SEALED PLASTIC CUP PACKAGING DAN STORAGE DURATION ON THE QUALITY OF THE CHEMICAL, PHYSICAL, AND SENSORY BROILER MEAT**

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### **ABSTRACT**

This research aims to determine the effect of using a sealed plastic cup packaging and storage time on the quality of the chemical, physical, and sensory broiler meat. The samples used were broiler chickens. Chicken cutlet which was used in this research was portion of chicken breast. Portion of chicken meat divided into eight part and four packaged using sealed cup machine and four were not packed, then both were stored at room temperature for 7.5 hours and tested every 0, 2.5, 5, and 7.5 hours. Testing samples of meat chest (*Pectoralis superficialis*) are among others: chemical composition test (moisture content, protein content, and fat), physical test (pH, water-holding capacity, cooking losses, tenderness), and sensory test (color, flavor, aroma, texture, acceptability). Data were analyzed by Rancangan Acak Lengkap (RAL) factorial pattern. The mean treatment difference was tested by Duncan's Multiple Range Test (DMRT). Statistical analysis showed that the use of sealed packaging cup has significant effect ( $P < 0.05$ ) for water content, pH, and cooking shrinkage. Statistical analysis showed that the use of sealed packaging cup has an interaction for protein, fat, and cooking shrinkage. The conclusion of this research is that meat packaged using sealed packaging cup saved up to 7.5 hours showed a better quality meat than meat that is not packaged using a sealed cup. Packaging using sealed cup was able to maintain the quality of the meat due to decreased chemical and physical quality with a smaller percentage than the meat that is not experiencing the packaging.

**Keywords : Packaging, Sealed cup, Chemical quality, Physical quality, Sensory quality, Broiler meat**