

## INTISARI

### KUALITAS DAGING YANG DIJUAL DI PASAR TRADISIONAL DAN SUPERMARKET DI KOTA YOGYAKARTA: KAJIAN pH, KADAR AIR, DRIP LOSS DAN ANGKA LEMPENG TOTAL

Merlin Mareta Sari

Kebutuhan daging yang semakin meningkat menunjukkan bahwa tingkat kesadaran masyarakat akan pentingnya mengkonsumsi daging untuk memenuhi protein hewani semakin tinggi. Peningkatan ini mengharuskan para penyedia daging untuk lebih memperhatikan kualitas daging yang dijualnya. Penyediaan daging dengan kualitas sifat fisik yang baik dan bebas dari cemaran mikroba, akan memberikan mutu daging yang baik pula. Daging dengan mutu yang baik akan layak untuk dikonsumsi sehingga dapat meningkatkan penerimaan konsumen. Penelitian ini bertujuan untuk mengetahui kualitas sampel daging yang dijual di pasar tradisional dan supermarket di kota Yogyakarta berdasarkan nilai pH, kadar air, *drip loss* dan angka lempeng total bakteri. Penelitian ini menggunakan sampel daging sapi bagian *sirloin* (has luar) sebanyak 32 sampel, masing-masing 24 sampel berasal dari pasar tradisional dan 8 sampel berasal dari supermarket. Setiap sampel tersebut dilakukan pengukuran pH, kadar air dan *drip loss*. Pengujian angka lempeng total dilakukan menggunakan sampel daging *sirloin* yang berasal dari pasar tradisional sebanyak 5 sampel dan supermarket sebanyak 4 sampel. Penelitian dilakukan di Laboratorium Kesehatan Masyarakat Veteriner Fakultas Kedokteran Hewan dan Laboratorium Pangan Hasil Ternak Fakultas Peternakan Universitas Gadjah Mada. Data yang diperoleh dianalisis dengan metode *independent samples t test*. Hasil penelitian menunjukkan bahwa sampel daging yang berasal dari pasar memiliki rata-rata nilai pH 5,9 sedangkan pH sampel daging dari supermarket 5,7. Rata-rata nilai kadar air sampel daging dari pasar 74,00 % sedangkan rata-rata kadar air supermarket 74,29%. Rata-rata nilai *drip loss* sampel daging dari pasar 3,81% sedangkan rata-rata *drip loss* dari supermarket 4,57%. Rata-rata nilai angka lempeng total bakteri sampel daging dari pasar adalah  $1,4 \times 10^5$  CFU/gram sedangkan sampel daging dari supermarket  $2,6 \times 10^5$  CFU/gram. Berdasarkan hasil penelitian dapat disimpulkan bahwa tidak terdapat perbedaan yang nyata antara rata-rata nilai pH, kadar air, *drip loss* dan angka lempeng total bakteri sampel daging dari pasar tradisional dengan sampel daging dari supermarket. Rata-rata angka lempeng total sampel daging yang berasal dari pasar dan supermarket berada di bawah batas maksimum cemaran mikroba sehingga layak untuk dikonsumsi.

**Kata kunci:** Kualitas daging, pH, Kadar air, *Drip loss*, Angka lempeng total

## ABSTRACT

### **THE QUALITY OF MEAT AT THE TRADITIONAL MARKET AND AT THE SUPERMARKET IN YOGYAKARTA: STUDY ON pH, WATER CONTENT, DRIP LOSS AND TOTAL PLATE COUNT**

**Merlin Mareta Sari**

The increasing of the need of meat showed that people have already realized the importance of consuming meat to fulfill the need of protein. It makes the sellers of meat need to be more careful to pay attention to the quality of the meat. The meat which physically good in quality and has no microbes' contamination will also have good quality to be consumed by the consumers. It can also increase the number of people who are consuming the meat. The objective of the study was to determine the quality of the meat sold at traditional market and at the supermarket in Yogyakarta based on the pH value, water content, drip loss, and total plate count. The samples used in the study were 32 sirloin parts, 24 samples were from traditional market and 8 samples were from supermarket. Every sample was measured the pH, water content, and drip loss. The total plate count was tested using 5 samples from traditional market and 4 samples from supermarket. The study was conducted in Veterinary Public Health Laboratory, Faculty of Veterinary Medicine and Food of Animal Product Laboratory, Faculty of Animal Science, Gadjah Mada University. The data were analyzed using independent samples test method. The result of the study showed that the samples from the traditional market had average value of pH 5.9, while the pH samples from the supermarket was 5.7. The average of water content value of the samples was 74% for the traditional market and 74.29% was for the samples from the supermarket. The average value of drip loss of the samples from the traditional market was 3.81% and 4.57% from the supermarket. The average value of total plate count was  $1.4 \times 10^5$  CFU/gram for the samples from the traditional market and  $2.6 \times 10^5$  CFU/gram for the samples from supermarket. The conclusion of the study was there is no significant difference of the average value of pH, water content, drip loss and total plate count between the samples from the traditional market and the supermarket. The average of total plate count of the samples from the traditional market and supermarket were under the maximum limit of microbes' contamination, so the meat can be safely consumed.

**Keywords:** The quality of meat, pH, Water content, Drip loss, Total Plate Count