

PENGARUH LAMA PEREBUSAN DAN LEVEL BUMBU KUNING TERHADAP KUALITAS KIMIA, FISIK DAN SENSORIS DAGING AYAM BROILER SIAP MASAK

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama perebusan dan level bumbu kuning terhadap kualitas fisik, kimia dan sensoris daging ayam broiler siap masak serta mengetahui ada atau tidaknya interaksi antara lama perebusan dengan level bumbu. Sampel yang digunakan berupa daging ayam broiler. Penelitian ini dilakukan dengan perlakuan level penambahan bumbu 0%, 15% dan 30% serta lama perebusan daging ayam pada bumbu 15 menit, 30 menit, 45 menit. Masing-masing perlakuan dilakukan tiga kali pengulangan untuk uji fisik (nilai pH, daya ikat air, keempukan, susut masak), uji kimia (kadar air, kadar lemak, kadar protein), uji sensoris (warna, rasa, aroma, tekstur, kekenyalan, dayaterima). Data karakteristik fisik dianalisa dengan analisis variansi CRD (*Completely Randomized Design*) pola faktorial 3 X 3 dan perbedaan rerata diuji dengan DMRT (*Duncan's New Multiple Range Test*). Hasil analisis kualitas fisik menunjukkan bahwa lama perebusan mempunyai pengaruh yang nyata terhadap daya ikat air, pH, keempukan, dan kadar lemak. Penambahan level bumbu berpengaruh nyata terhadap pH dan kadar protein. Dengan penambahan level bumbu 30% dan lama perebusan 45 menit memiliki hasil uji kualitas sensoris paling baik. Kesimpulan hasil penelitian ini adalah level penambahan bumbu kuning dan lama perebusan dapat meningkatkan kualitas fisik, kimia dan sensoris daging ayam broiler siap masak.

Kata Kunci: Ayam broiler, bumbu kuning, Lama perebusan,

EFFECT BOILING TIME AND YELLOW SEASONING LEVEL ON CHEMICAL, PHYSICAL QUALITY, AND SENSORY QUALITY OF READY TO COOK BROILERS

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ABSTRACT

This study aims was to determine time duration of boiling and level of yellow seasoning for physical, chemical and sensory quality of ready to cook broiler meat as well as to determine interaction between boiling time with difference spice level. This study was conducted with the seasoning levels treatment about 0%, 15%, and 30%, and time duration of boiling for broiler meat in seasoning treatment for 15 minute, 30 minutes, 45 minutes. Each treatment was three replications, physical ,chemical, sensory test. Physical characteristics of the data analyzed by analysis of variance CRD (Complete Randomized Design) with factorial tree level and tree time of boiling .and the mean differences were tested by DMRT (Duncan's New Multiple Range Test). The results showed the time boiling has a significant effect on water holding capacity, pH, tenderness, and fat content. The level yellow seosening effected significant of the pH and protein content. The combination of level 30% yellow seasoning and 45 minute boiled time had the best quality test. The conclusion of this study is the level of addition yellow seasoning and time of boiling can improve physical quality, chemical and sensory from ready to cook broiler meat.

Keywords : Broiler chicken, yellow seasoning, Time of Boiling.

sensory analyzed by non-parametric analysis by Kruskal-Wallis test subsequent hedonic