

IMPLEMENTASI KESEJAHTERAAN HEWAN DAN *GOOD MANUFACTURING PRACTICES* KAITANNYA DENGAN KUALITAS DAGING PADA RUMAH POTONG HEWAN DI PROVINSI KEPULAUAN BANGKA BELITUNG

INTISARI

Musrifa Airuni
14/372785/PPT/00863

Penelitian ini bertujuan untuk mengevaluasi implementasi kesejahteraan hewan dan GMP serta kaitannya dengan kualitas daging pada RPH di Provinsi Kepulauan Bangka Belitung. Penelitian ini menggunakan 13 RPH pada 5 Kabupaten di Provinsi Kepulauan Bangka Belitung dan sampel daging diambil pada ternak sapi yang dipotong pada saat evaluasi RPH. Pengumpulan data di RPH dilakukan dengan metode observasi dan wawancara dengan menggunakan kuesioner untuk mengevaluasi implementasi kesejahteraan hewan dan GMP. Sampel daging diuji pH, warna, susut masak, keempukan, asam laktat dan TPC. Analisis implementasi kesejahteraan hewan dan GMP dilakukan secara deskriptif dan hubungannya dengan kualitas daging dianalisis menggunakan korelasi *pearson product moment*. Hasil penelitian menunjukkan bahwa implementasi kesejahteraan hewan di RPH telah diterapkan sebesar 62,33% dan Implementasi GMP sebesar 45,99%. Daging mempunyai rata-rata pH 6,8, skor warna 8, susut masak 37,70%, keempukan 8,32 kg/cm², asam laktat 339,75 ppm dan TPC 4,73 log cfu/ml. Hasil penelitian dapat disimpulkan bahwa RPH di Provinsi Kepulauan Bangka Belitung telah mengimplementasikan sebagian besar aspek kesejahteraan hewan (60 – ≤ 80%) dan sebagian aspek GMP (40 – ≤ 60%). Kualitas daging berdasarkan pH, warna, susut masak, dan TPC berada dalam kondisi normal, tetapi keempukan dan asam laktat mengalami penurunan namun belum dapat menggambarkan tingkat implementasi kesejahteraan hewan pada RPH di Provinsi Kepulauan Bangka Belitung. Terdapat hubungan yang positif signifikan antara implementasi kesejahteraan hewan dengan susut masak dan keempukan, serta hubungan yang negatif signifikan antara implementasi kesejahteraan hewan dengan asam laktat. Terdapat hubungan yang negatif signifikan antara implementasi GMP dengan TPC.

Kata kunci : RPH, Kesejahteraan hewan, GMP, Kualitas daging

IMPLEMENTATION OF ANIMAL WELFARE AND GOOD MANUFACTURING
PRACTICES IN A CORRELATION WITH MEAT QUALITY IN
SLAUGHTERHOUSE AT PROVINCE OF
BANGKA BELITUNG ISLAND

ABSTRACT

Musrifa Airuni
14/372785/PPT/00863

This study was aimed to evaluate the implementation of animal welfare and GMP and its relationship to meat quality at slaughterhouses in Province of Bangka Belitung Islands. This study used 13 slaughterhouses on five regencies in the Province of Bangka Belitung Islands and meat samples were taken from the cattle that were slaughter at the time of the observation. Data collection in RPH was conducted by the method of observation and interview using questionnaires to evaluate the implementation of animal welfare and GMP. The meat samples were analyzed for their pH, meat color, cooking loss, meat tenderness, lactic acid and total plate count. Implementation of animal welfare and GMP analyzed by descriptive analysis and its relationship to the meat quality was analyzed by pearson product moment correlation. The results showed that the implementation of animal welfare at slaughterhouse has been applied of 62.33% and GMP implementation had applied of 45.99%. The average value of pH is 6.8, meat color score 8, cooking loss 37.70%, tenderness 8.32 kg/cm², lactic acid 339.75 ppm and TPC 4.73 log cfu/ml. It could be concluded that slaughterhouses in Province of Bangka Belitung Islands has implemented most of the animal welfare aspect (60 – ≤ 80%) and some of GMP aspect (40 – ≤ 60%). pH value, meat colour, cooking loss, and TPC are in normal condition, while tenderness and lactic acid has decreased, but the meat quality has not been able to indicate the level of implementation of animal welfare in slaughterhouses in Province of Bangka Belitung Islands. There is a possitive significant correlation between the implementation of animal welfare with cooking loss and tenderness, and negative significant correlation between the implementation of animal welfare with lactic acid. There is a negative significant correlation between GMP implementation with TPC.

Key word : Slaughterhouse, Animal welfare, GMP and Meat quality