

PENGARUH JENIS BAHAN BAKAR DAN LAMA PEMBAKARAN TERHADAP KUALITAS KIMIA DAN SENSORIS SATE DAGING DOMBA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama pembakaran dan jenis bahan bakar terhadap kualitas kimia dan karakteristik sensoris sate daging domba. Persiapan awal, daging direndam dalam bumbu dan ditusuk dengan tusuk sate kemudian dibakar sesuai dengan perlakuan. Perlakuan lama pembakaran adalah 3, 5 dan 7 menit dengan masing-masing dibakar menggunakan arang dan gas. Parameter yang diamati adalah kualitas kimia dan karakteristik sensoris. Data kualitas dianalisis statistik menggunakan rancangan acak lengkap pola faktorial 2x3 dan karakteristik sensoris dianalisis dengan analisis non parametrik metode Kruskal-Wallis, apabila terdapat perbedaan dilakukan uji lanjut dengan Duncan's New Multiple Range Test. Hasil analisis statistik menunjukkan bahwa lama pembakaran berpengaruh nyata ($P < 0,01$) terhadap kadar air, protein, lemak dan abu sate daging domba. Jenis bahan bakar berpengaruh nyata ($P < 0,01$) terhadap kadar protein dan abu, akan tetapi berpengaruh tidak nyata terhadap kadar air dan kadar lemak sate daging domba. Hasil analisis statistik menunjukkan bahwa terdapat interaksi antara lama pembakaran dan jenis bahan bakar yang berbeda terhadap kualitas kimia sate daging domba. Hasil analisis statistik menunjukkan bahwa lama pembakaran berpengaruh nyata ($P < 0,01$) terhadap warna, rasa, *juiciness* dan daya terima, akan tetapi berpengaruh tidak nyata terhadap bau (aroma) dan tekstur. Jenis bahan bakar berpengaruh nyata ($P < 0,01$) terhadap rasa, *juiciness* dan daya terima akan tetapi berpengaruh tidak nyata terhadap warna, bau (aroma) dan tekstur. Kesimpulan dari penelitian ini adalah lama pembakaran meningkatkan kadar protein, lemak serta memberi perubahan warna, rasa, *juiciness*, dan daya terima sate daging domba, akan tetapi menurunkan kadar air dan abu. Jenis bahan bakar berpengaruh terhadap rasa, *juiciness* dan daya terima sate daging domba. Pembakaran menggunakan bahan bakar gas dan lama waktu pembakaran 5 menit menghasilkan sate dengan kualitas terbaik.

(Kata kunci : Sate daging domba, Kualitas kimia, Karakteristik sensoris, Kualitas daging, Jenis bahan bakar)

THE EFFECT OF LONG GRILLING DIFFERENT FUEL ON CHEMICAL AND SENSORY QUALITY OF LAMB SATE

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ABSTRACT

This research aimed to determine the effect of long grilling and fuel type on the chemical quality and sensory characteristics of lamb sate. Meat were marinated in spices and then stabbed with a bamboo stick and than grilled in accordance with the treatment. The treatments were the time of combustion 3 , 5 and 7 minutes on fire with two different fuel, charcoal and gas. Parameters measured were chemical quality and sensory characteristics. Data of quality were analyzed statistically using completely randomized factorial design 2x3 and sensory characteristics were analyzed by non parametric analysis of Kruskal - Wallis method, the differences ware, tested further by Duncan 's New Multiple Range Test. Statistical analysis showed that the longer combustion significantly ($P < 0.01$) moisture, protein, fat and ash content of lamb sate. The type of fuel effected significantly effected on ($P < 0.01$) on protein content and ash but had no effect on water and fat content of lamb sate. The different type of fuel and the long burning have interaction effect on chemical quality of lamb sate. Statistical analysis showed that the longer combustion had significant effect ($P < 0.01$) on the color, flavor, juiciness and acceptability, but had no significantly effect on odor and texture. The type of fuel had significantly effect ($P < 0.01$) on flavor, juiciness and acceptability but had not significantly effect on the color, smell and texture. The conclusion of this research is the long combustion increases levels of protein, fat and changes the color, flavor, juiciness, and acceptance of lamb sate. Grilling using gas fuel and 5 minutes time of burning produce satay with the best quality.

Key words : Lamb sate , Chemical quality , Sensory characteristics , Meat quality , The type of fuel