

**PERSENTASE KARKAS SAPI LOKAL PADA BERBAGAI BERAT
BADAN DAN LAMA PEMUASAAN SEBELUM PEMOTONGAN DI
RUMAH POTONG HEWAN PT. ABATTOIR SURYA JAYA
SURABAYA**

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Intisari

Penelitian ini bertujuan untuk mengetahui pengaruh lama pemuasaan dan berat hidup terhadap persentase karkas dan persentase bagian-bagian karkas sapi lokal. Penelitian ini menggunakan ternak sapi lokal yang dipotong (disembelih) di Rumah Potong Hewan (RPH) PT. Abattoir Surya Jaya Surabaya. Sebanyak 24 ekor sapi lokal dikelompokkan menjadi 2 kelompok berat hidup yaitu 200-250 dan 251-300 kg. Masing-masing kelompok berat hidup dibagi menjadi 4 macam lama pemuasaan yaitu 0, 4, 8 dan 12 jam. Sapi kemudian dipotong dan diproses menjadi karkas. Variabel yang diamati adalah persentase karkas dan bagian karkas yang terdiri dari *blade*, *shank*, *topside*, *inside*, *silverside*, *cube roll*, *sirloin*, *fillet*, *rump*, *flank*, *brisket*, *rib meat* dan *chuck*. Data dianalisis menggunakan rancangan acak lengkap pola faktorial 2x4. Hasil penelitian menunjukkan bahwa lama pemuasaan tidak mempengaruhi persentase karkas dan bagian-bagian karkas. Persentase karkas sapi lokal dengan lama pemuasaan 0, 4, 8 dan 12 jam masing-masing adalah 48,63; 48,98; 47,21 dan 49,16%. Berat hidup 251-300 kg mempunyai persentase karkas lebih tinggi (51,26%) dibandingkan dengan berat hidup 200-250 kg (45,73%). Kesimpulan yang dapat diambil berdasarkan penelitian adalah perlakuan lama pemuasaan sampai dengan 12 jam tidak menyebabkan penurunan bobot hidup sapi lokal.

Kata kunci : Berat badan, Lama pemuasaan, Berat karkas, Persentase karkas, Bagian-bagian karkas.

**CARCASS PERCENTAGE OF LOCAL CATTLE AT VARIOUS LIVE
WEIGHT AND DURATION TIME OF FASTING SLAUGHTERED AT
PT. ABATTOIR SURYA JAYA SLAUGHTER HOUSE
SURABAYA**

Abstract

The objective of this research was to determine the effect of duration time of fasting and live weight on carcass and carcass parts percentages of local cattle. The research used the Local cattle slaughtered in the Slaughter House (RPH) PT. Abattoir Surya Jaya Surabaya. as many as 24 heads. Local cattle were divided into two groups of live weight namely 200-250 and 251-300 kg. Each group of live weight was divided into four kinds of duration time of fasting by 0, 4, 8 and 12 hours. Cattle were then slaughtered and processed into carcasses. The observed variable were carcass and carcass parts percentages consisting of blade, shank, topside, inside, silverside, cuberoll, sirloin, fillet, rump, flank, brisket, rib meat and chuck. Data were analyzed by using analysis of variance of completely randomized design factorial 2x4 pattern. The results showed that duration time of fasting did not affect carcass and carcass parts percentages. The carcass percentages of local cattle with duration time of fasting with period of 0, 4, 8 and 12 hours was 48.63; 48.98; 47.21 and 49.16% respectively. Live weight of 251-300 kg had a higher percentage (51.26%) compared to the live weight of 200-250 kg (45.73%). The conclusion is that duration time of fasting up to 12 hours did not cause a decrease in body weight of Local cattle.

Keywords : Local cattle, Duration time of fasting, Live weight, Carcass and carcass part percentages.