

**PENGARUH MACAM GULA TERHADAP KUALITAS KIMIA, FISIK DAN
SENSORIS DENDENG DAGING SAPI GILING DENGAN
PENGERINGAN SINAR MATAHARI**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh macam gula terhadap kualitas kimia, fisik dan sensoris dendeng daging sapi giling dengan pengeringan sinar matahari. Bahan yang digunakan adalah daging sapi giling dan bumbu-bumbu yang meliputi garam (2%), bawang putih (2%), ketumbar (2%), sendawa (0,05%) dan lengkuas (1%). Ada 3 jenis gula sebagai perlakuan, yaitu gula aren, gula kelapa dan gula tebu. Daging giling ditambahkan dengan bumbu-bumbu, kemudian dicampur sampai homogen. Adonan daging tersebut diperam selama 1 malam, setelah itu diletakkan di atas loyang yang sudah dilapisi alumunium foil dan dipipihkan dengan ketebalan lebih kurang 2 mm. Adonan daging kemudian dikeringkan di bawah sinar matahari 6 jam per hari selama 3 hari dengan suhu lebih kurang 50°C. Parameter yang diamati meliputi kualitas kimia, fisik dan sensoris. Data kualitas kimia dan fisik dianalisis dengan menggunakan analisis rancangan pola searah dan dilanjutkan uji *Duncan's Multiple Ranges Test* (DMRT). Hasil uji sensoris diuji dengan analisis non parametrik melalui uji Hedonik Kruskal Wallis. Hasil analisis statistik menunjukkan bahwa macam gula memberikan pengaruh tidak nyata terhadap kadar air, protein dan lemak dendeng daging sapi giling ($P>0,05$). Macam gula juga memberikan pengaruh yang tidak nyata terhadap nilai pH dan keempukan dendeng daging sapi giling ($P>0,05$). Hasil pengujian sensoris menunjukkan bahwa warna, rasa, aroma, tekstur, keempukan dan daya terima dendeng juga berbeda tidak nyata ($P>0,05$) di antara macam gula. Hasil penelitian dapat disimpulkan bahwa ketiga macam gula bisa digunakan sebagai bahan pembuatan dendeng tanpa mempengaruhi kualitas kimia, fisik dan sensoris.

Kata kunci : Daging sapi, Dendeng giling, Macam gula, Kualitas kimia, fisik dan sensoris

THE EFFECT OF KINDS OF SUGAR ON CHEMICAL, PHYSICAL AND SENSORY QUALITIES OF GROUND BEEF JERKY BY SOLAR DRYING

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ABSTRACT

This study was aimed to determine the effect of kinds of sugar on chemical, physical and sensory qualities of ground beef jerky by solar drying. Materials used were ground beef and spices including salt (2%), garlic (2%), coriander (2%), saltpetre (0.05%) and galangal (1%). There were 3 kinds of sugar as a treatment, namely *aren* sugar, coconout sugar and granulated sugar. Ground beef added with spices, then mixed until homogeneous. The meat dough then cured for 1 night. The meat dough was then placed on a baking sheet coated with aluminum foil and flaked with a thickness of approximately 2 mm. The meat dough was then dried by solar drying 6 hours per day for 3 days with a temperature of approximately 50°C. The parameters observed were chemical, physical and sensory qualities. Chemical and physical quality data were analyzed by using oneway classification of CRD and continued by Duncan's Multiple Ranges Test (DMRT). Sensory quality data were tested by non-parametric analysis through hedonic Kruskal Wallis test. Statistical analysis showed that kinds of sugar did not affect water, protein and fat contents of ground beef jerky. The kinds of sugar did not also affect pH and tenderness of ground beef jerky ($P > 0.05$). Sensory test showed that the color, flavor, aroma, texture, tenderness and acceptance of jerky were not affected by kinds of sugar ($P > 0.05$). It can be concluded that all three kinds of sugar can be used as materials for jerky without affecting the quality of the chemical, physical and sensory.

Keywords: Beef, Semi-dry cured meat, kinds of sugar, chemical quality, physical and sensory