

PENGARUH LEVEL KENTANG DAN LAMA PENGUKUSAN TERHADAP KARAKTERISTIK KIMIA DAN SENSORIS KORNET DAGING KERBAU

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INTISARI

Penelitian ini bertujuan mengetahui pengaruh level kentang dan lama pengukusan yang berbeda terhadap karakteristik kimia dan sensoris kernet daging kerbau. Penelitian ini menggunakan daging kerbau, kentang, angkak, telur, bumbu-bumbu (bawang merah dan lada), dan garam. Suhu pengukusan yang digunakan yaitu 80°C. Level kentang yaitu 10, 20, dan 30%, dan lama pengukusan kernet yaitu 30 dan 40 menit. Pembuatan kernet daging kerbau mula-mula daging kerbau ditimbang lalu digiling. Bawang merah dan kentang dikukus selama 15 menit, kemudian dihaluskan dan dicampur dengan daging yang sudah digiling, telur, lada, garam, dan angkak. Adonan kemudian dimasukkan ke dalam loyang aluminium, selanjutnya dikukus pada suhu 80°C dengan lama waktu yang berbeda yaitu 30 dan 40 menit. Kernet daging kerbau dilakukan uji karakteristik kimia dan sensoris. Variabel yang diamati meliputi karakteristik kimia (kadar air, protein, dan lemak) dan sensoris (warna, aroma, rasa, tekstur, dan daya terima) dari kernet daging kerbau. Data karakteristik kimia dianalisis dengan menggunakan rancangan acak lengkap pola faktorial, sedangkan data karakteristik sensoris dianalisis dengan analisis non-parametrik dengan uji Hedonik Kruskal Wallis. Perbedaan rerata perlakuan diuji dengan Duncan's New Multiple Range Test. Analisis statistik menunjukkan bahwa level kentang menurunkan kadar protein dari kernet daging kerbau, meningkatkan kadar air, skor warna, dan tekstur pada kernet, tetapi tidak berpengaruh secara signifikan terhadap kadar lemak kernet. Lama pengukusan menurunkan kadar protein, lemak, dan skor warna dari kernet daging kerbau, meningkatkan skor rasa dan tekstur pada kernet, tetapi tidak mempengaruhi kadar air pada kernet. Tidak terdapat interaksi antara level kentang dengan lama pengukusan terhadap karakteristik kimia kernet daging kerbau. Peningkatan level kentang dan lama pengukusan hanya menurunkan skor warna dan meningkatkan skor tekstur dari kernet, tetapi aroma, rasa, dan daya terima masih stabil.

Kata kunci: Level kentang, Lama pengukusan, Karakteristik kimia, Karakteristik sensoris, Kernet daging kerbau.

THE EFFECT OF POTATO LEVEL AND STEAMING TIME ON CHEMICAL AND SENSORY CHARACTERISTICS OF BUFFALO MEAT CORNED

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ABSTRACT

This research was aimed to find out the effect of potato level and steaming time on chemical and sensory characteristics of buffalo meat corned. Materials used were buffalo meat, potato, angkak, egg, spices (red onion and pepper) and salt. The temperature used in steaming was 80°C. The potato levels were 10, 20, and 30%, and the times of steaming were 30 and 40 minutes. The production process of buffalo meat corned firstly, buffalo meat weighed and grinded. Red onion and potato were steamed for 15 minutes, then mashed and mixed with chopped meat buffalo, egg, pepper, salt, and angkak. The batter was taken into an aluminium pan, then steamed at a temperature of 80°C with different lengths of time, i.e. 30 and 40 minutes. The variables measured were chemical characteristics (water content, protein, and fat) and sensory characteristics (color, aroma, flavour, texture, and acceptability) of buffalo meat corned. Chemical characteristics data were analyzed using completely randomized factorial design (CRD) and continued by Duncan's New Multiple Range Test. Sensory characteristics data were analyzed using non-parametric analysis of Kruskal-Wallis Test. The statistical analysis showed that the potato level decreased protein content of buffalo meat corned, increased water content, color and texture score of corned, but there were no effect on fat content of corned significantly. The steaming time decreased protein and fat content, and color score of buffalo meat corned, increased flavor and texture score of corned, but there were not affected water content of corned. There were no interaction between potato level and steaming time on chemical characteristics in buffalo meat corned. The increased in potato level and steaming time only decreased color score and increased texture score of buffalo meat corned, but flavor, aroma, and accetability were stable.

Key words: Potato level, Steaming time, Chemical characteristics, Sensory characteristics, Buffalo meat corned.