PENGARUH LAMA *WET-AGING* PADA DAGING SAPI TERHADAP KUALITAS FISIK DAN SENSORIS *STEAK* SAPI

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama *wet-aging* terhadap kualitas fisik dan sensoris pada *Steak* sapi. Sampel yang digunakan yaitu potongan daging sapi *tenderloin* (*retailed cut*). Perlakuan waktu *wet-aging* dilakukan pada minggu ke-0, 1, 2, 3, dan 4 dengan tiga pengulangan untuk setiap sampel. Kondisi lingkungan pada proses *wet-aging* yaitu suhu 0 hingga 3°C dan kelembaban 75 – 85 %. Parameter yang diuji pada penelitian ini antara lain kualitas fisik (pH, daya ikat air, susut masak, dan keempukan) dan kualitas sensoris (warna, aroma, tekstur, rasa, dan daya terima). Metode analisis yang digunakan yaitu Rancangan Acak Lengkap (RAL) pola searah dan apabila perbedaan rerata akan diuji lanjut menggunakan uji *Duncan's Multiple Range Test* (DMRT). Kualitas sensoris ditentukan dengan skala hedonik dan dianalisis menggunakan metode uji non-parametrik *Kruskal Wallis* dan perbedaan yang signifikan diantara rerata dilanjut dengan uji *Mann Withney*. Hasil penelitian menunjukkan bahwa terjadi perubahan nyata terhadap kualitas fisik dan sensoris daging. Nilai pH dan susut masak sampel *wet-aging* mengalami peningkatan signifikan pada minggu 3. Nilai keempukan menunjukkan penurunan pada minggu 1 dan 2. Nilai daya ikat air menunjukkan penurunan signifikan pada minggu 2 dan 3. Kualitas sensoris berupa warna, aroma, rasa, dan daya terima menunjukkan peningkatan signifikan pada minggu 3. Nilai tekstur menunjukkan perubahan signifikan pada minggu 2. Berdasarkan hasil pengujian maka dapat diambil kesimpulan bahwa erlakuan lama *wet-aging* pada minggu ke-2 menghasilkan kualitas fisik daging dan kualitas sensoris *steak* sapi terbaik.

Kata kunci: daging sapi, lama *wet-aging*, kualitas fisik, kualitas sensoris, *steak*.

THE EFFECT OF WET-AGING TIME ON PHYSICAL QUALITY OF BEEF AND QUALITY OF STEAK SENSORY

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ABSTRACT

This study aims to determine the effect of long wet-aging on the physical and sensory qualities of beef steak. The sample used is beef tenderloin (retailed cut). Wet-aging time treatments were carried out at week 0, 1, 2, 3, and 4 with three repetitions for each sample. The environmental conditions in the wet-aging process are temperature 0 to 3oC and humidity 75-85%. Parameters tested in this study include physical quality (pH, water holding capacity, cooking loss, and tenderness) and sensory quality (color, aroma, texture, taste, and acceptability). Meat pH measurements were carried out using a pH meter. The water holding capacity of the meat was determined by the modified Hamm method. The tenderness of the meat was determined using the Warner-Bratzler tool. The analytical method used is Completely Randomized Design (CRD) with a unidirectional pattern and if the mean difference will be further tested using Duncan's Multiple Range Test (DMRT). Sensory quality was determined using a hedonic scale and analyzed using the Kruskal Wallis non-parametric test method and the significant difference between the means was continued by the Mann Withney test. The results showed that there was a significant change in physical and sensory qualities of meat. The pH value and cooking loss of the wet-aging samples increased significantly at week 3. The value of tenderness showed a decrease in weeks 1 and 2. The value of water holding capacity showed decrease at weeks 2 and 3. The sensory quality in the form of color, aroma, taste, and acceptability showed significant changes at weeks 3. Texture values showed significant changes at week 2. The long wet-aging treatment at week 2 resulted in the best physical and sensory quality of beef steak.

Key words: beef, wet-aging time, physical quality, quality of sensory, steak.