

KUALITAS KIMIA NUGGET BERBAHAN DASAR DAGING AYAM PEDAGING, AYAM PETELUR AFKIR DAN ITIK PETELUR AFKIR

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INTISARI*

Penelitian ini bertujuan untuk mengetahui kualitas kimia nugget daging ayam pedaging, ayam petelur afkir dan itik petelur afkir. Penelitian dilakukan pada tanggal 25 September sampai dengan 25 November 2019. Pembuatan nugget dilakukan di Laboratorium Peternakan Universitas Mercu Buana Yogyakarta dan uji kimia dilakukan di Laboratorium CV. Che-mix Pratama Yogyakarta. Rancangan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) pola searah yang terdiri atas tiga (3) perlakuan yaitu daging ayam pedaging (P1), daging ayam petelur afkir (P2), daging itik afkir (P3), dan masing-masing dilakukan tiga (3) kali ulangan. Variabel yang diamati yaitu kualitas kimia berupa kadar air, kadar protein dan kadar lemak. Data yang diperoleh dianalisis menggunakan analisis variansi (ANOVA) pada α 5%, jika terdapat perbedaan yang nyata maka dilanjutkan dengan pengujian *Duncan's New Multiple Range Test* (DMRT) dengan α 5%. Hasil penelitian menunjukkan kualitas kimia berupa kadar air nugget P1, P2, dan P3 yaitu 54,72%, 50,64%, dan 56,67%, kadar protein nugget P1, P2, dan P3 yaitu 32,22%, 31,73%, dan 31,78%, dan kadar lemak nugget P1, P2, dan P3 yaitu 5,16%, 5,13% dan 7,04%. Hasil analisis variansi menunjukkan bahwa kadar air nugget pada macam daging yang berbeda menunjukkan hasil yang berbeda nyata ($P \leq 0,05$), kadar protein nugget pada macam daging yang berbeda menunjukkan hasil berbeda tidak nyata ($P \geq 0,05$), kadar lemak pada P1 berbeda tidak nyata dengan P2 ($P \geq 0,05$), kadar lemak P1 berbeda nyata dengan P3 ($P \leq 0,05$) dan kadar lemak P2 berbeda nyata dengan P3 ($P \leq 0,05$). Kesimpulan dari penelitian ini adalah nugget berbahan dasar daging ayam petelur afkir mempunyai kualitas kimia yang terbaik.

Kata Kunci : Nugget ayam pedaging, nugget ayam petelur afkir, nugget itik petelur afkir, kualitas kimia

* Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2021.

THE CHEMICAL QUALITY OF NUGGET MADE FROM BROILER, SPENT HEN AND SPENT DUCK MEAT

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ABSTRACT*

This study aims to determine the chemical quality of broiler chicken nuggets, spent hen and spent duck meat. The research was conducted from 25 September to 25 November 2019. Making nuggets was carried out at the Animal Husbandry Laboratory of Mercu Buana University Yogyakarta and chemical tests were carried out at the CV. Yogyakarta Pratama Che-mix. The design used in this study was a unidirectional completely randomized design (CRD) consisting of three (3) treatments, namely broiler (P1), spent hen (P2), spent duck meat (P3), and each of them performed three (3) replications. The variables observed were chemical quality in the form of water content, protein content and fat content. The data obtained were analyzed using analysis of variance (ANOVA) at α 5%, if there is a significant difference then proceed with the Duncan's New Multiple Range Test (DMRT) with α 5%. The results showed the chemical quality in the form of water content of P1, P2, and P3 nuggets, namely 54.72%, 50.64%, and 56.67%, the protein content of nuggets P1, P2, and P3 were 32.22%, 31.73. %, and 31.78%, and the fat content of the nuggets P1, P2, and P3 were 5.16%, 5.13% and 7.04%. The results of the analysis of variance showed that the moisture content of the nuggets in different types of meat showed significantly different results ($P \leq 0.05$), the protein content of the nuggets in different types of meat showed insignificant differences ($P \geq 0.05$), the fat content in P1 was not significantly different from P2 ($P \geq 0.05$), P1 fat content was significantly different from P3 ($P \leq 0.05$) and P2 fat content was significantly different from P3 ($P \leq 0.05$). The conclusion of this study was that nuggets made from spent duck meat have the best chemical quality.

Keywords: Broilers nugget, spent hen nugget, spent duck meat nugget, chemical quality.

* Abstract from Thesis of Animal Husbandry Degree, Faculty of Agroindustry, Mercu Buana University Yogyakarta, 2021.