

PHYSICAL QUALITY OF SPEND HEN MEAT ON DIFFERENT SOAKING TIME IN PINEAPPLE JUICE

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ABSTRACT *)

This study aims to determine the effect of long soaking of pineapple juice on the physical quality of the meat of the spend hen which includes pH, water holding capacity, cooking loss, and tenderness. This research was conducted on 28 October to 29 December 2020 at the Animal Husbandry Laboratory, Faculty of Agroindustry, University Mercu Buana of Yogyakarta. The material used is 2 kg of spend hen meat. This study used a completely randomized design (CRD) unidirectional pattern with 3 treatments and 3 replications. The treatment in this study was the duration of soaking the spend hen meat in pineapple juice 20% for P0 (0 minutes), P1 (30 minutes) and P2 (60 minutes). The variables studied included pH, water holding capacity, cooking losses and meat tenderness. The results showed pH P0 5.80; P1 5.83 and P2 5.70. Water holding capacity P0 19.25%; P1 24.82% and P2: 27.37%. Cooking shrinkage P0 32.80%; P1 32.20% and P2 31.88%. Meat tenderness P0 0.44 Kg / cm²; P1 0.36 Kg / cm² and P2: 0.36 Kg / cm². The results of the analysis of variance showed that the spend hen meat with different soaking times of pineapple juice had no significant effect ($P > 0.05$) on pH, water holding capacity, cooking loss and tenderness. Based on the results of the study, it can be concluded that the physical quality of the spend hen meat with soaking time of 0 minutes (without soaking), 30 minutes and 60 minutes at 20% pineapple juice is relatively the same.

Keywords: Physical quality, spend hen, soaking time, pineapple juice.

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