

PENGARUH PENAMBAHAN NANOKAPSUL JUS KUNYIT TERHADAP  
KUALITAS FISIK DAGING ITIK PEKING

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INTISARI\*)

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan nanokapsul kunyit terhadap kualitas fisik daging itik peking. Materi penelitian yang digunakan adalah Itik, Nanokapsul kunyit dan AGP. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan pola searah yang terdiri dari 6 perlakuan yaitu (P1, P2, P3, P4, P5, P6) dengan 3 kali ulangan. Data di analisis menggunakan *Analysis of Variance* (ANOVA), jika terdapat perbedaan yang nyata di lanjutkan menggunakan *Duncan's New Multiple Range Test (DMRT)*. Variabel yang di amati yaitu pH, susut masak, keempukan dan daya ikat air. Hasil penelitian menunjukkan P1, P2, P3, P4, P5 dan P6 berturut - turut untuk rerata pH adalah 6,8; 38,9; 8,26; 6,46; 6,53 dan 5,8. Rerata nilai susut masak adalah 34,89; 38,26; 36,91; 40,12; 39,32 dan 40,14 (%). Rerata nilai keempukan adalah 2,83; 3,03; 2,36; 2,8; 2,8 dan 2,26 (kg/cm<sup>2</sup>). Rerata nilai daya ikat air adalah 65,70; 61,74; 63,19; 60,22; 61,01; 60,60 (%). Berdasarkan hasil penelitian dan analisis variansi penambahan nanokapsul kunyit tidak mempengaruhi pH dan keempukan daging akan tetapi dapat menurunkan susut masak dan meningkatkan daya ikat air pada P3.

Kata Kunci : Itik Peking, nanokapsul, Jus kunyit, pH, Susut masak, Daya ikat air, Keempukan.

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# THE EFFECT OF ADDITION OF NANOCAPSULE FLUID JUICE ON PHYSICAL QUALITY OF PEKING DUCK MEAT

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## ABSTRACT\*)

This study aimed to determine the effect of addition of turmeric juice nanocapsule on the physical quality of peking duck meat. The research material used were ducks, turmeric juice nanocapsules and AGP. This study used a completely randomized design (CRD) with one way pattern consist of 6 treatments, namely (P1, P2, P3, P4, P5, P6) with 3 replications. Data were analyzed using Analysis of Variance (ANOVA), if there were significant differences, continued by Duncan's New Multiple Range Test (DMRT). The variables observed were pH, cooking losses, tenderness and water holding capacity. The results showed that P0, P1, P2, P3, P4 and P5 respectively for the mean of pH were 6.8; 38.9; 8,26; 6.46; 6.53 and 5.8. The mean value of cooking losses were 34.89; 38.26; 36.91; 40.12; 39,32 and 40,14 (%). The mean value of tenderness was 2.83; 3.03; 2.36; 2.8; 2,8 and 2,26 (kg/cm<sup>2</sup>). The average value of water holding capacity was 65.70; 61.74; 63.19; 60.22; 61.01; 60.60 (%). Based on the results of research and analysis of variance, the addition of tumeric nanocapsule does not effect pH and meat tanderness but can reduce cooking losses and increase water holding power at P3

Keywords: Peking duck, nanocapsule, turmeric juice, pH, cooking loses, water holding capacity, tenderness.

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