

PENGARUH LAMA PERENDAMAN DALAM ASAM CUKA TERHADAP KUALITAS DAGING KERBAU BEKU

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INTISARI*)

Penelitian ini bertujuan untuk mengetahui pengaruh kualitas daging kerbau beku yang direndam asam cuka kadar 5% dengan lama perendaman yang berbeda. Penelitian Ini menggunakan Rancangan Acak Lengkap (RAL) pola searah yang terdiri dari 4 perlakuan (P0, P1, P2 dan P3) daging kerbau direndam dalam asam cuka kadar 5% selama 0, 1, 2 dan 3 jam setiap perlakuan diulang 3 kali. Variabel yang diamati adalah pH, daya ikat air (DIA), susut masak, keempukan dan kadar lemak. Data yang diperoleh dianalisis menggunakan *Analysis of Variance* (ANOVA), jika terdapat perbedaan yang nyata dilanjutkan menggunakan *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan rerata pH P0 5,67; P1 4,33; P2 4,00 dan P3 3,73. Rerata daya ikat air (DIA) P0 35,77%; P1 21,14%; P2 29,07% dan P3 35,13%. Rerata susut masak P0 39,67%; P1 46,92%; P2 41,66% dan P3 38,87%. Rerata keempukan P0 1,27 kg/cm²; P1 0,89 kg/cm²; P2 0,91 kg/cm² dan P3 0,57 kg/cm². Rerata kadar lemak P0 0,63%; P1 1,46%; P2 0,81% dan P3 0,44%. Hasil penelitian menunjukkan bahwa penambahan asam cuka kadar 5% dengan waktu perendaman yang berbeda berpengaruh nyata ($P < 0,05$) pada pH, daya ikat air (DIA), susut masak, keempukan dan kadar lemak. Berdasarkan hasil penelitian yang telah dilakukan disimpulkan bahwa kualitas daging kerbau yang terbaik adalah dengan perendaman asam cuka 5% selama 3 jam.

Kata kunci: Daging Kerbau, asam cuka, lama perendaman, kualitas fisik, kadar lemak.

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THE EFFECT OF SOAKING DURATION IN ACETIC ACID ON FROZEN BUFFALO MEAT QUALITY

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ABSTRACT*)

This study aims to determine the effect of the quality of frozen buffalo meat soaked in 5% acetic acid with different soaking time. This study used a one-sided Completely Randomized Design (CRD) consisting of 4 treatments (P0, P1, P2 and P3) buffalo meat soaked in 5% acetic acid for 0, 1, 2 and 3 hours, each treatment was repeated 3 times. The variables observed were pH, water holding capacity (WHC), cooking losses, tenderness, and fat content. The data obtained were analyzed using Analysis of Variance (ANOVA), if there is a significant difference it was continued using Duncan's New Multiple Range Test (DMRT). The results showed that the average pH P0 was 5,67; P1 4,33; P2 4,00; and P3 3,73. Average water holding capacity (WHC) P0 35,77%; P1 21,14%; P2 29,07% and P3 35,13%. The average P0 cooking losses was 39,67%; P1 46,92%; P2 41,66% and P3 38,87%. The mean P0 tenderness was 1,27 kg/cm²; P1 0,89 kg/cm²; P2 0,91 kg/cm² and P3 0,57 kg/cm². The average P0 fat content was 0,63%; P1 1,46%; P2 0,81% and P3 0,44%. The results showed that the addition of 5% acetic acid with different soaking times had a significant effect ($P < 0,05$) on pH, water holding capacity (WHC), cooking loss, tenderness, and fat content. The results of the research concluded that the best quality of buffalo meat was achieved by soaking in 5% acetic acid for 3 hours.

Key words: Buffalo meat, acetic acid, soaking time, physical quality, fat content.

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