

# **PENGARUH JUS DAUN KENIKIR (*Cosmos caudatus* Kunth) TERHADAP KUALITAS FISIK DAGING KAMBING**

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## **INTISARI\*)**

Penelitian ini bertujuan untuk mengetahui pengaruh jus daun kenikir terhadap kualitas fisik daging kambing. Penelitian ini dilaksanakan pada 17 Oktober 2023 sampai dengan 04 Desember 2023. Penelitian ini dilakukan di Laboratorium Nutrisi dan Teknologi Hasil Ternak, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 4 perlakuan perendaman dengan jus daun kenikir yaitu kontrol tanpa jus daun kenikir (P1), jus daun kenikir dengan kadar 10% (P2), dengan kadar 20% (P3), dan dengan kadar 30% (P4), dengan masing-masing perlakuan terdapat 3 ulangan. Untuk masing-masing ulangan perlakuan menggunakan 500 gram daging kambing bagian paha belakang (*leg chump*). Data yang diperoleh kemudian dianalisis menggunakan *Analysis of Variance* (ANOVA) dan apabila diperoleh hasil yang berbeda nyata, dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DMRT). Variabel yang diamati meliputi pH, Daya Ikat Air, Susut Masak, dan Keempukan daging. Hasil penelitian berdasarkan dari perlakuan P1, P2, P3, dan P4 berturut-turut menunjukkan rerata pH adalah 6,87; 6,74; 6,74; dan 6,63. Rerata Daya Ikat Air (DIA) adalah 33,65%; 28,64%; 18,37%; dan 12,73%. Rerata Susut Masak adalah 15,75%; 23,87%; 30,78%; dan 34,27%. Rerata Keempukan adalah 2,17 kg/cm<sup>2</sup>; 1,64 kg/cm<sup>2</sup>, 1,30 kg/cm<sup>2</sup>, dan 0,80 kg/cm<sup>2</sup>. Berdasarkan hasil penelitian dapat disimpulkan bahwa kualitas fisik daging kambing terbaik dengan kadar perendaman menggunakan jus daun kenikir yaitu sebesar 10% dengan lama perendaman 30 menit.

Kata kunci: Daging, kualitas fisik, kambing, daun kenikir, perendaman.

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\*) Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2024.

# **THE EFFECT OF KENIKIR (*Cosmos caudatus* Kunth) LEAF JUICE ON LAMB PHYSICAL QUALITY**

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## **ABSTRACT\*)**

This research aimed to determine the effect of kenikir leaf juice on lamb physical quality. This research was carried out from October 17<sup>th</sup> 2023 to December 04<sup>th</sup> 2023. This research was conducted at the Animal Nutrition and Product Technology Laboratory, Animal Husbandry Study Program, Faculty of Agroindustry, Mercu Buana Yogyakarta University. This research used a Completely Randomized Design (CRD) in a one-way pattern with 4 soaking treatments of kenikir leaf juice, namely control without kenikir leaf juice (P1), kenikir leaf juice with a concentration of 10% (P2), concentration of 20% (P3), and concentration of 30% (P4), with 3 replications for each treatment. Each replication treatment used 500 grams of leg chump lamb. The data obtained was analyzed using analysis of variance (ANOVA) and if there significantly different results, continued by Duncan's New Multiple Range Test (DMRT). The variable observed include pH, water holding capacity, cooking loss, and meat tenderness. The result of the research based on the treatments P1, P2, P3, and P4 showed that the average pH was 6.87; 6.74; 6.74; and 6.63. The average water holding capacity (WHC) was 33.65%; 28.64%; 18.37%; and 12.73%. The average Cooking Loss was 15.75%; 23.87%; 30.78%; and 34.27%. The average tenderness was 2.17 kg/cm<sup>2</sup>; 1.64 kg/cm<sup>2</sup>, 1.30 kg/cm<sup>2</sup>, and 0.80 kg/cm<sup>2</sup>. Based on the research results, it can be concluded that the physical quality of lamb was best with the soaking level using kenikir leaf juice, namely 10% with a soaking time 30 minutes.

Keywords: Meat, physical quality, goat, kenikir leaf, soaking.

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\*) Abstract of Thesis of Bachelor of Animal Husbandry, Faculty of Agroindustry, University of Mercu Buana Yogyakarta, 2024.