

PENGARUH JUS DAUN PEPAYA (*Carica papaya*) TERHADAP KUALITAS FISIK DAGING SAPI PERANAKAN ONGOLE

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INTISARI*

Penelitian ini bertujuan untuk mengetahui pengaruh jus daun pepaya terhadap kualitas fisik daging sapi Peranakan Ongole . Penelitian ini dilaksanakan pada 5th Oktober 2022 sampai dengan 19th Desember 2022. Penelitian ini dilakukan di Laboratorium Nutrisi dan Teknologi Hasil Ternak, Progam studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 4 perlakuan kontrol (P1 tanpa jus daun pepaya), 10% jus daun pepaya (P2), 20 % jus daun pepaya (P3), dan 30 % jus daun pepaya (P4), dengan masing-masing perlakuan terdapat 3 ulangan. Masing-masing ulangan terdiri dari 500 gram daging sapi bagian paha belakang (*silverside*). Data yang diperoleh dianalisis menggunakan analisis variansi (ANOVA) dan apabila diperoleh hasil yang berbeda nyata, dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DMRT). Variabel pengamatan meliputi pH, Daya Ikat Air (DIA), Susut Masak (*Cooking Loss*), dan Keempukan daging. Hasil penelitian menunjukkan dari masing -masing perlakuan rerata pH berturut-turut dengan perendaman jus daun pepaya adalah 5,76; 5,9; 6,06; dan 6,33. Rerata Daya Ikat Air (DIA) berturut-turut adalah 21,94; 22,68; 20,34; dan 21,62%. Rerata Susut Masak (*Cooking Loss*) berturut-turut adalah 39,89; 33,27; 35,90; dan 37,90%. Rerata Keempukan berturut-turut adalah 1,80; 1,30; 1,23; dan 0,87kg/cm². Berdasarkan hasil penelitian dapat disimpulkan bahwa perendaman dengan jus daun pepaya dapat mengempukan daging, tetapi tidak mempengaruhi nilai pH, Daya Ikat Air, dan Susut masak pada daging sapi Peranakan Ongole.

Kata Kunci : Daging, kualitas fisik, sapi Peranakan Ongole, perendaman.

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**THE EFFECT OF PAPAYA (*Carica papaya*) LEAF JUICE ON MEAT
PHYSICAL QUALITY OF ONGOLE CROSSBREED CATTLE**

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ABSTRACT*

This study aimed to determine the effect of papaya leaf juice on meat physical quality of Ongole crossbred cattle. This research was conducted on October 5th 2022 to December 19th 2022. This research was conducted at the Laboratory of Animal Nutrition and Product Technology, Animal Husbandry Study Program, Faculty of Agro-industry, Mercu Buana Yogyakarta University. This study used a completely randomized design (CRD) in one way patten with 4 treatment as control treatment (P1 without papaya leaf juice), 10% papaya leaf juice (P2), 20% papaya leaf juice (P3), and 30% papaya leaf juice (P4), with each treatment there were 3 replication. Each replication consist of 500 grams of beef meat (silverside). The data obtained were analyzed using analysis of variance (ANOVA) and if there were significantly different result were obtained, it was continued with Duncan's New Multiple Range Test (DMRT). Observational variable included pH, Water Holding Capacity (WHC), Cooking Loss, and Meat Tenderness. The result showed that from each treatment average pH respectively by soaking papaya leaf juice were 5.76; 5.9; 6.06; and 6.33. The average water holding capacity (WHC) respectively were 21.94; 22.68; 20.34; and 21.62%. The average cooking loss were 39.89; 33.27; 35.90; and 37.90%. The mean of Tenderness respectively were 1.80; 1.30; 1.23; and 0.87kg/cm². Based on the result of the study it could be concluded that soaking with papaya leaf increase tenderness value of meat but did not effect on pH value, Water Holding Capacity, and Cooking loss of Ongole crossbred cattle.

Keywords: Meat, physical quality, Ongole Crossbred cattle, papaya leaf, juice

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