**PENGARUH KADAR *SODIUM TRIPOLYPHOSPHATE FOOD GRADE* (STPP FG) TERHADAP KUALITAS DAGING BROILER**

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**INTISARI [[1]](#footnote-1)\*)**

Penelitian ini bertujuan untuk mengetahui kadar *Sodium Tripolyphosphate Food Grade* (STPP FG) yang paling baik untuk mempertahankan kualitas daging ayam broiler. Penelitian dilaksanakan pada tanggal 10 Februari 2016 sampai dengan 30 April 2016 di Laboratorium Kimia dan Laboratorium Mikrobiologi Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan perendaman selama 3 jam dalam STPP FG dengan kadar 0%, 2%, 4%, 6%, dan 8% masing-masing tiga ulangan. Data dianalisis dengan ANOVA, jika ada perbedaan nyata dilanjutkan dengan Duncan’s Multiple Range Test (DMRT). Variabel yang diamati yaitu kadar P2O5, kadar air, kadar protein, oksidasi asam lemak (bilangan TBA), *Total Plate Count* (TPC), dan masa simpan. Hasil penelitian beberapa variabel urut pada perlakuan kadar STPP FG 0%, 2%, 4%, 6%, dan 8% yaitu kadar P2O5 0,17%; 0,32%; 0,44%; 0,62%; dan 0,76%. Kadar air 74,15%; 71,57%; 70,10%; 69,48%; dan 68,54%. Kadar protein 22,89%; 22,85%; 23,02%; 23,20%; dan 21,85%. Bilangan TBA 0,04 mg; 0,03 mg; 0,02 mg; 0,02 mg; dan 0,01 mg. *Total Plate Count* (TPC) 1,67x106 CFU/g; 0,53x106 CFU/g; 0,23x106 CFU/g; 0,23x106 CFU/g; dan 0,13x106 CFU/g. Masa simpan dapat bertahan sampai dengan 12 jam. Berdasarkan hasil penelitian disimpulkan bahwa kualitas daging ayam broiler yang terbaik adalah yang direndam selama 3 jam dalam larutan STPP FG 4%.

Kata kunci : STPP FG, kualitas daging, daging ayam broiler.

**EFFECT OF SODIUM TRIPOLYPHOSPHATE FOOD GRADE (STPP FG) LEVEL ON BROILER MEAT QUALITY**

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**ABSTRACT**[[2]](#footnote-2)\*)

This research was aimed to investigate the optimum level of Sodium Tripolyphosphate Food Grade (STPP FG) to sustain the quality of broiler chicken meat. Research was conducted from 10th February 2016 to 30th April 2016 in Laboratory of Chemistry and Laboratory of Microbiology, Agroindustry Faculty, Mercu Buana Yogyakarta University. Completely Randomized Design (CDR) was applied with five treatments for 3-hour soaking in 0%, 2%, 4%, 6%, and 8% of STPP FG, each with three replicates. Data were subject to ANOVA, and significant difference was continued to Duncan’s Multiple Range Test (DMRT). The observed variables were P2O5 level, water content, protein content, fatty acid oxidation (TBA value), Total Plate Count(TPC) and storage time. Result showed that the P2O5 level on 0%, 2%, 4%, 6% and 8% STPP FG was 0,17%; 0,32%; 0,44%; 0,62%; and 0,76%, respectively. Water content was 74,15%; 71,57%; 70,10%; 69,48%; and 68,54%, respectively. Protein content was 22,89%; 22,85%; 23,02%; 23,20%; and 21,85%, respectively. TBA value was 0,04 mg; 0,03 mg; 0,02 mg; 0,02 mg; and 0,01 mg, respectively. Total Plate Count (TPC) was 1,67x106 CFU/g; 0,53x106 CFU/g; 0,23x106 CFU/g; 0,23x106 CFU/g; and 0,13x106 CFU/g, respectively. Storage time was up to 12 hours. Conclusively, the optimum broiler meat quality was obtained from 3-hour soaking in 4% STPP FG solution.

Keywords: STPP FG, meat quality, broiler chicken meat.

1. \*) Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, Yogyakarta 2016. [↑](#footnote-ref-1)
2. \*) Abstract of Undergraduate Thesis Bachelor of Science, Animal Husbandry Study Program, Faculty of Agroindustry, Mercu Buana University Yogyakarta, Yogyakarta 2016 [↑](#footnote-ref-2)