

PENGARUH UMUR DAN BAHAN PENGEMPUK TERHADAP KUALITAS DAGING KAMBING

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INTISARI*)

Penelitian ini bertujuan untuk mengetahui pengaruh umur kambing, pemberian bahan pengempuk dan interaksi kedua faktor terhadap kualitas daging kambing. Kambing yang digunakan adalah kambing Kacang. Sampel untuk uji kualitas menggunakan daging bagian otot *Longissimus dorsi*. Bahan pengempuk terdiri dari pepaya muda jenis lokal, nanas muda jenis Palembang dan kiwi hijau merk *zesprie*. Rancangan penelitian menggunakan Rancangan Acak Lengkap (RAL) Pola Faktorial 2 x 4, dengan faktor pertama umur kambing (1 – 1,5 tahun, dan >3,5 tahun) dan faktor kedua adalah kontrol dan 3 jenis bahan pengempuk daging (pepaya, nanas, dan kiwi). Variabel pengamatan yaitu kualitas daging meliputi pH, susut masak, keempukan daging, kadar air, kadar protein kasar, kadar lemak kasar, dan kadar abu. Berdasarkan hasil penelitian ini dapat disimpulkan bahwa buah pepaya, nanas dan kiwi dapat digunakan sebagai bahan pengempuk terutama bagi daging kambing tua. Pemberian bahan pengempuk pepaya, nanas, atau kiwi memberikan nilai keempukan yang sama.

Kata kunci : umur, pepaya, nanas, kiwi, kualitas daging, kambing, enzim

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EFFECT OF AGE AND TENDERIZER ON THE GOAT MEAT QUALITY

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ABSTRACT *)

This study aimed to determine the effect of the goat's age, the application of tenderizer and interaction of those factors on quality of goat meat. Goat type used were Kacang goat. Samples for quality test using the meat section of *Longissimus dorsi* muscle. Tenderizer consists of local unripe papaya, Palembang pineapple and *zesprie* brand's green kiwi. Research used was completely randomized design (CRD) cross classification 2 x 4 pattern, with the first factor of goat's age (1 - 1,5 years, and > 3,5 years) and the second factor was control and 3 kind of meat tenderizer (papaya, pineapple, and kiwi). Observation variabel of the meat quality included pH, cooking loss, meat tenderness, water content, crude protein content, crude fat, and ash content. Based on these results of the research it could be concluded that the fruit papaya, pineapple and kiwi can be used as a meat tenderizer, especially for old goat. Using tenderizer of papaya, pineapple, or kiwi caused equal tenderness.

Key words : age, papaya, pineapple, kiwi, meat quality, goat, enzyme

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