

QUALITY OF THE *CURING* DUCK MEAT WITH TURMERIC EXTRACT AND
ADDITION OF *SODIUM TRIPOLYPHOSPHAT* (STPP)

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ABSTRACT*

The purpose of this study was to know the addition of *Sodium Tripolyphosphat* and kinds of duck meat to physical quality and chemical quality of the duck meat *curing*. The design used completely randomized design with 2x2 factorial pattern, factor A (*Sodium Tripolyphosphat* 0% and 0,15%), B (Raw duck meat and cook), observed variables were color, texture, water content, fat content, ash content, and protein content of meat. Each data was analyzed by *analysis of variance* (ANOVA), if there was significant difference between treatment then it will be continued with *Duncan's Multiple Range Test* (DMRT) real difference test. The results showed that the duck meat *curing* after given the addition of *Sodium Tripolyphosphat* affect the quality of duck meat *curing*. Addition of *Sodium Tripolyphosphat* 0,15% had significant effect ($P < 0,05$) on color, fat content, water content, protein content, ash content, but no significant effect on duck meat texture. The best value of duck meat was red color 2.60, yellow 63,20, blue 0,25, texture 13,5 \pm 0,7 kg, fat content 5,54 \pm 0,07, protein content 18,38 \pm 0,97, Ash content of 2.09 \pm 0.38 and moisture content of 72.60 \pm 0.96, whereas in mature duck meat has red color value 2,30, yellow 14,40, blue 1,05, texture 13,5 \pm 0, 7 kg, fat content 6,25 \pm 0,07, protein content 29,49 \pm 1,33 \pm 0,21, ash content 0,69 \pm 0,05 and water content 60,19 \pm 0,45 at duck meat *curing*. Based on the results of this study can be concluded that there is no interaction between the treatment of addition of *Sodium Tripolyphosphat* and meat. The addition of 0.15% *Sodium tripolyphosphate* resulted in better meat quality than those without *Sodium tripolyphosphat* (0%). Kinds of meat affect the quality of meat is the raw meat produces more yellow color, moisture content, fat content, higher ash content, while the protein content is lower than the ripe.

Keywords: Meat a duck *curing*, Turmeric curcumin extract, *Sodium Tripolyphosphat*.

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