**KUALITAS FISIK DAGING BROILER YANG DIBERI JAHE**

***(Zingiber officinale* Rosc*.)* PADA LAMA PENYIMPANAN YANG BERBEDA**

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**INTISARI\*)**

Penelitian ini bertujuan untuk mengetahui kulaitas fisik daging broiler yang diberikan pasta jahe pada lama penyimpanan yang berbeda. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 5 macam perlakuan lama penyimpana yaitu 0, 3, 6, 9, dan 12 hari masing-masing perlakuan terdiri dari 3 ulangan. Jika ada perbedaan yang nyata dilanjutkan dengan uji *Duncan’s Multiple Range Test* (DMRT). Materi yang digunakan adalah daging broiler bagian dada dan pasta jahe segar. Variabel yang diamati pada penelitian ini adalah nilai pH daging, daya ikat air, susut masak dan keempukan daging. Hasil penelitian menunjukkan pH daging broiler 0 hari (4,72); 3 hari (4,78); 6 hari (4,79); 9 hari (4,85); dan 12 hari (5,04). Daya ikat air (DIA) daging broiler 0 hari (43,95%); 3 hari (41,21%); 6 hari (18,59%); 9 hari (15,18%); dan 12 hari (12,97%). Susut masak daging broiler 0 hari (25%); 3 hari (26,7%); 6 hari (33,3%); 9 hari (35%); dan 12 hari (40%). Keempukan daging broiler 0 hari (3,12 kg/cm2); 3 hari (2,57 kg/cm2); 6 hari (2,55 kg/cm2); 9 hari (2,50 kg/cm2); dan 12 hari (2,48 kg/cm2). Berdasarkan hasil penelitian ini dapat disimpulkan bahwa kualitas fisik daging broiler dengan pemberian 4% pasta jahe yang terbaik disimpan pada suhu *refrigerator* selama 3 hari.

**Kata Kunci : daging broiler, jahe, lama penyimpanan, kualitas daging.**

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**PHYSICAL QUALITY OF BROILER MEAT SUPPLEMENTED WITH GINGER *(Zingiber officinale* Rosc*.)* IN DIFFERENT STORAGE PERIOD**

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ABSTRACT\*)

The objective of the research was to know the physical quality of broiler meat supplemented with ginger paste in different storage time. Research was subject to one-way Completely Randomized Design (CRD) with five treatments of storage period namely 0, 3, 6, 9, and 12 days, each with three replicates. In case of difference,*Duncan’s Multiple Range Test* (DMRT) was conducted. Materials were breast meat of broiler and fresh ginger paste. The observed variables were meat pH value, water holding capacity, cooking loss and meat tenderness. Result showed that pH value of broiler meat stored for 0 day (4.72), 3 days (4.78), 6 days (4.79), 9 days (4.85), and 12 days was 5.04 respectively. Water holding capacity (WHC) of broiler meat stored for 0 day 43.95%, 3 days 41.21%, 6 days 18.59%, 9 days 15.18% and 12 days 12.97 % respectively. Cooking loss of broiler meat in storage was 0 day 25%, 3 days 26.7%, 6 days 33.3%, 9 days 35%, and 12 days was 40% respectively. Meat tenderness was 0 day 3.12 kg/cm2, 3 days 2.57 kg/cm2, 6 days 2.55 kg/cm2, 9 days 2.50 kg/cm2 and 12 days was 2.48 kg/cm2, respectively. It was concluded that broiler meat supplemented with 4% ginger paste had the optimum physical quality when kept at fridge temperature for 3 days.

**Key words : broiler meat, ginger, storage time, meat quality**

\*Abstract from Thesis of Animal Husbandry Degree, Animal Husbandry Study Program, Faculty of Agroindustry, Mercu Buana University Yogyakarta, Yogyakarta 2016.