

# **KUALITAS DAGING SAPI DARI RUMAH POTONG HEWAN DAN PASAR TRADISIONAL DI WILAYAH MAGELANG**

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## **INTISARI\*)**

Tujuan penelitian ini untuk kualitas daging sapi berdasarkan uji fisik dan mikrobiologi di Rumah Potong Hewan (RPH), pasar Rejowinangun Kota Magelang dan pasar Muntilan di Kabupaten Magelang. Penelitian dilakukan pada tanggal 1 Desember 2022 sampai 30 Januari 2023, variabel yang diamati adalah pH daging, susut masak, warna daging, TPC (*total plate count*). Pelaksanaan dimulai dari survei lapangan sampai selesainya penelitian. Pengujian kualitas fisik dilakukan di laboratorium Nutrisi dan Teknologi Hasil Ternak dan pengujian mikrobiologi dilakukan di laboratorium Mikrobiologi Fakultas Agroindustri Universitas Mercu Buana Yogyakarta. Metode penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah terdiri dari tiga (3) perlakuan dan (3) ulangan dimana perlakuan dalam penelitian ini adalah RPH (P1), pasar Rejowinangun (P2) dan pasar Muntilan (P3). Variabel yang diukur adalah pH daging, warna daging, susut masak, dan TPC selanjutnya data diuji dengan analisis variansi dan jika terdapat perbedaan yang nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test (DMRT)*. Hasil penelitian dengan perlakuan P1, P2, P3 berturut-turut yaitu pH 5,8; 5,7 dan 6,5. Warna daging 9; 7,6 dan 9. Susut masak 19,67; 24,95 dan 18,85%. TPC 0,8; 1,9 dan 5,2 cfu/gram. Berdasarkan hasil analisis variansi menunjukkan pH daging, warna daging, dan TPC berbeda nyata ( $P < 0,05$ ) sedangkan susut masak berbeda tidak nyata ( $P > 0,05$ ). Berdasarkan hasil penelitian dapat disimpulkan bahwa kualitas daging sapi yang terbaik berdasarkan uji fisik dan mikrobiologi yaitu daging dari RPH (Rumah Potong Hewan).

Kata Kunci : Kualitas Daging Sapi, Pasar Tradisional, Rumah Potong Hewan.

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# **MEAT QUALITY OF BEEF CATTLE FROM SLAUGHTERHOUSE AND TRADITIONAL MARKET IN MAGELANG AREA**

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## **ABSTRACT<sup>\*)</sup>**

The purpose of this study was to evaluate the meat quality based on physical and microbiological tests at the slaughterhouse, Rejowinangun market in Magelang City and Muntilan market in Magelang Regency. The research was conducted from 1 December 2022 to 30 January 2023. The variables observed were meat pH, cooking loss, meat color, and TPC (total plate count). The implementation starts from the field survey until the completion of the research. Physical quality testing was carried out in the Animal Nutrition and Product Technology laboratory and microbiological testing was carried out in the Microbiology laboratory, Faculty of Agro-industry, Mercu Buana University, Yogyakarta. This research method used a one-way Completely Randomized Design (CRD) consisting of three (3) treatments and (3) repetitions where the treatments in this study were RPH (P1), Rejowinangun market (P2), and Muntilan market (P3). The variables measured were meat pH, meat color, cooking loss, and TPC. Then the data was tested by analysis of variance and if there was a significant difference, it was continued with the Duncan's New Multiple Range Test (DMRT). The research results with treatment P1, P2, and P3 were pH 5.8; 5.7, and 6.5. flesh color 9; 7,6 and 9. Cooking loss 19.67; 24.95 and 18.85%. TPC 0.8; 1.9 and 5.2 cfu/gram. Based on the results of the analysis of variance, the meat pH, meat color, and TPC were significantly different ( $P < 0.05$ ) while cooking losses were not significantly different ( $P > 0.05$ ). Based on the results of the study it can be concluded that the best quality beef based on physical and microbiological tests is meat from slaughterhouse.

**Keywords:** Beef Quality, Traditional Markets, Slaughterhouses.

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