

ANTIOXIDATIVE ACTIVITY AND PREFERENCE LEVEL OF BROILER CHICKEN JERKY WITH ADDED OF TURMERIC POWDER

ABSTRACT

Jerky is a food product in the form of slabs of fresh meat and or frozen meat, which is sliced or ground, added with seasonings and dried in the sun or dryer, with or without the addition of other food ingredients and allowable food additives. Jerky chicken has the disadvantage since chicken meat has high fat, so it is easily oxidized. Oxidation will produce free radicals and rancid smell, which can harm the body if it is consumed. Therefore, it is necessary to add antioxidants to inhibit oxidation of fat. One is the *curcuminoid* that is found in turmeric. This study aims to produce chicken jerky with the addition of turmeric powder which is favoured by the panellists. The design of the study which is used was a completely randomized design (CRD) with two factors. The factors used are meat and curing of turmeric powder with various concentrations. In this study 2 replications of the experiment and 2 replications of the analysis were carried out. The data obtained were calculated using the Univariate statistical method, if there were significant differences then was continued with Duncan's real difference test Multiple Range Test (DMRT) at confidence level α 5%. The results showed that the form of fillet and milled meat when the process of curing is being carried out was not significantly affected the water content, antioxidative activity, and the protein content of jerky. Addition of turmeric powder significantly affected antioxidant levels, but did not significantly affect the moisture content and protein content of jerky. Minced chicken meat with turmeric powder of 0.25% produced chicken jerky which was favoured by panelists, with antioxidative activity of 78.18%, free fatty acids of 0.28%, and the value of thiobarbituric acid (TBA) of 0.147 g MA / kg. Besides it has a water content of 10.02% and protein of 24.71%.

Keywords: turmeric- powder, curing, chicken- jerky