

KUALITAS FISIK BAKSO BERBAHAN DASAR DAGING BROILER

UMUR 42 HARI DAN LAYER AFKIR

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INTISARI*

Penelitian ini bertujuan untuk menguji kualitas fisik bakso berbahan dasar broiler umur 42 hari dan layer afkir. Penelitian ini dilaksanakan di Laboratorium Peternakan Fakultas Agroindustri Universitas Mercu Buana Yogyakarta dan di Laboratorium Biotek Universitas Atmajaya Yogyakarta yang dilaksanakan pada bulan 28 Februari-24 April 2018. Materi penelitian menggunakan bahan dasar daging ayam broiler umur 42 hari 2500 g dan ayam layer afkir 2500 g, bahan tambahannya yaitu tepung kanji, bawang merah, bawang putih, merica bubuk dan penyedap rasa. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 2 perlakuan yaitu daging broiler umur 42 hari dan daging layer afkir, yang masing-masing diulang 5 kali. Data yang didapat dianalisa dengan analisis T-test. Variabel yang diamati adalah kualitas fisik meliputi pH, daya ikat air, susut masak, dan keempukan. Hasil penelitian menunjukkan pH bakso broiler umur 42 hari dan layer afkir adalah 6,66 dan 6,72, daya ikat air bakso broiler umur 42 hari dan layer afkir adalah 62,34% dan 6,49%, susut masak bakso broiler umur 42 hari dan layer afkir adalah 7,72% dan 6,76%, keempukan bakso broiler umur 42 hari dan layer afkir adalah 701,60 g dan 653,80 g. Berdasarkan hasil penelitian dapat disimpulkan bahwa bakso daging broiler umur 42 hari dan bakso layer afkir memiliki kualitas fisik relatif sama.

Kata Kunci : Broiler umur 42 hari, layer afkir, bakso, kualitas fisik

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PHYSICAL QUALITY OF BALL USING BROILER CHICKEN MEAT

AGE 42 DAYS AND SPENT HEN

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ABSTRACT*

This research aimed to test the physical quality of ball made from broiler meat age 42 days and spent hen. This research was conducted at Animal Husbandry Laboratory Faculty of Agroindustry, University of Mercu Buana Yogyakarta and at Atma Jaya University Biotech Laboratory which was conducted on February 28 to April 24, 2018. The research material used the basic ingredient of 2500 g broiler chicken meat age 42 days and 2500 g spent hen, with additional ingredients which was cassava starch, onion, garlic, pepper powder and flavoring. This research used a Completely Randomized Design (CRD) one way pattern with 2 treatments that were broiler chicken meat age 42 days and spent hen which was repeated for 5 times. The results of the data were analyzed by T-test analysis. The variable measured were physical quality of pH, water holding capacity, cooking loss, and tenderness. The result showed that value of pH of ball using broiler chicken meat age 42 days and spent hen were 6.66 and 6.72, water holding capacity of ball using broiler chicken meat age 42 days and spent hen were 62.34% and 6.49%, cooking loss of ball using broiler chicken meat age 42 days and spent hen were 7.72% and 6.76%, also the tenderness of ball using broiler chicken meat age 42 days and spent hen were 701.60 g and 653.80 g. Based on the research of the study could be concluded that chicken meatball age 42 days and spent hen meatball have relatively similar in physical quality.

Keywords: broiler chicken meat age 42 days, spent hen, ball, physical quality

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