

**PENGARUH EKSTRAK NANAS (*Ananas comosus* L. Merr) TERHADAP  
KUALITAS FISIK DAGING ITIK  
PETELUR AFKIR**

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**INTISARI \*)**

Penelitian ini bertujuan untuk mengetahui pengaruh ekstrak nanas (*Ananas comosus* L. Merr) terhadap kualitas fisik daging itik petelur afkir (daya ikat air, susut masak, dan keempukan). Penelitian ini telah dilaksanakan dari tanggal 16 Juni 2016 sampai dengan tanggal 07 Agustus 2016 di Laboratorium Produksi Ternak, Universitas Mercu Buana Yogyakarta dan Laboratorium Teknobiologi Pangan Fakultas Teknobiologi Universitas Atma Jaya Yogyakarta. Materi yang digunakan berupa daging itik petelur afkir bagian dada sebanyak 12 sampel. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 4 perlakuan dan 3 pengulangan. Perlakuan penelitian ini yaitu ekstrak nanas P0:0 %, P1:5 %, P2:10 %, dan P3:15 % dengan lama perendaman 60 menit. Variabel yang diteliti meliputi susut masak, daya ikat air, dan keempukan daging. Hasil penelitian menunjukkan daya ikat air P0:19,27 %, P1: 20,49 %, P2:18,58 %, dan P3:19,84 %. Susut masak P0:37,81 %, P1:63,40 %, P2:57,77 %, dan P3:60,13 %. Keempukan daging P0: 138,6 g, P1: 126,5 g, P2: 103 g, dan P3: 85,67 g. Hasil penelitian menunjukkan bahwa daging itik petelur afkir dengan penambahan ekstrak nanas yang berbeda memberikan perbedaan yang signifikan ( $P < 0,05$ ) terhadap susut masak dan keempukan daging, pada daya ikat air menunjukkan berbeda tidak nyata ( $P > 0,05$ ). Berdasarkan hasil penelitian dapat disimpulkan bahwa penambahan ekstrak nanas 10 % menghasilkan kualitas fisik daging itik petelur afkir yang terbaik.

Kata kunci : Itik petelur afkir, kualitas fisik, ekstrak nanas.

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**THE EFFECT PINEAPPLE (*Ananas comosus* L. Merr) EXTRACT ON  
PHYSICAL QUALITY OF SPENT LAYER DUCK MEAT**

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**ABSTARCT \*)**

This study aims to determine the effect pineapple (*Ananas comosus* L. Merr) extract on physical quality of spent layer duck meat (water holding capacity, cooking loss and tenderness). This research has been carried out from June 16th, 2016 until August 7th, 2016 at the Laboratory of Animal Production, University of Mercu Buana Yogyakarta and Techno-Laboratory of Food, Faculty of Biotechnology, University of Atma Jaya Yogyakarta. The material used is 12 samples of rejected laying duck meat that is the breast part. This study used Completely Randomized Design (CRD) one way traffic with 4 treatments and 3 repetitions. The treatment of this study is pineapple extract consisted of P0: 0 %, P1: 5 %, P2: 10 %, and P3: 15 % with 60 minutes soaking time. The variables which is studied included cooking loss, water holding capacity, and meat tenderness. The results showed that the water holding capacity are as follow P0: 19.27 %, P1: 20.49 %, P2:18.58 %, and P3: 19.84 %; Cooking loss that is P0: 37.81 %, P1: 63.40 %, P2: 57.77 %, and P3: 60.13 %; while the meat tenderness is P0: 138.6 g, P1: 126.5 g, P2: 103 g, and P3: 85.67 g. The results of the study showed that different rejected laying duck meat with the addition of pineapple extract gave a significant difference ( $P < 0.05$ ) on cooking loss and meat tenderness yet the water holding capacity showed no significant difference ( $P > 0.05$ ). Based on the results of the study, it can be concluded that the addition of 10 % pineapple extract produces the best physical quality of spent layer duck meat.

Key words : Spent layer duck meat, physical quality, pineapple extract.

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