

**KUALITAS FISIK DAGING KAMBING YANG DIRENDAM DENGAN  
JAHE (*Zingiber officinale* var. *Amarum*) PADA KONSENTRASI DAN  
LAMA PENYIMPANAN YANG BERBEDA**

**NUR SALISA SIDDIK MULIYANTORO  
NIM: 16022127**

**INTISARI\***

Penelitian ini bertujuan untuk mengetahui pengaruh dari konsentrasi sari jahe dengan lama penyimpanan yang berbeda terhadap kualitas fisik pada daging kambing. Penelitian ini dilaksanakan pada 18 Juli sampai 08 Agustus 2018, di Laboratorium Ilmu dan Teknologi Daging Fakultas Peternakan Universitas Gadjah Mada Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 4 x 3 dengan masing-masing tiga ulangan. Faktor A adalah konsentrasi penambahan sari jahe yaitu 0%, 2%, 4%, dan 6%. Faktor B adalah lama penyimpanan yaitu 3 hari, 6 hari, dan 9 hari. Data dianalisis dengan menggunakan *Analysis of Variance* (ANOVA), jika ada perbedaan nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Variabel yang diamati yaitu nilai pH daging, keempukan daging, daya ikat air daging, dan susut masak daging. Hasil penelitian menunjukkan: <sup>1)</sup> Tidak terdapat interaksi antara konsentrasi sari jahe dan lama penyimpanan terhadap kualitas fisik daging kambing, <sup>2)</sup> Konsentrasi sari jahe tidak mempengaruhi nilai pH dan nilai keempukan, tetapi meningkatkan daya ikat air dan menurunkan susut masak daging, <sup>3)</sup> Lama penyimpanan dapat meningkatkan nilai pH daging, meningkatkan keempukan, menurunkan daya ikat air, dan meningkatkan susut masak. Berdasarkan hasil penelitian dapat disimpulkan bahwa kualitas fisik daging kambing yang terbaik adalah pada konsentrasi sari jahe 2% dengan lama penyimpanan selama tiga hari.

Kata kunci : Daging kambing, kualitas fisik, konsentrasi sari jahe, lama penyimpanan.

---

\*Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2019.

**PHYSICAL QUALITY OF GOAT MEAT WHICH SOAKING IN  
GINGGER (*Zingiber officinale* var. *Amarum*) AT CONCENTRATION AND  
DIFFERENT STORAGE TIME**

**NUR SALISA SIDDIK MULIYANTORO  
NIM: 16022127**

**ABSTRACT\***

This research have purpose to determine the effect of concentration ginger essence with differential long storage to physical qualities of goat meat. This research was conducted on July, 18 to August, 08 2018, in Laboratory Science and Meat Technology, Faculty of Animal Husbandry in Gadjah Mada University Yogyakarta. This research used a Completely Randomized Design (CRD) factorial pattern 4 x 3 with 3 replications every sample. Factor A are increment concentration ginger essence that are 0%, 2%, 4%, and 6%. Factor B are differential long storage that are 3 days, 6 days, and 9 days. The data were analyzed using Analysis of Variance (ANOVA), if there were significant differences then continued by Duncan's New Multiple Range Test (DMRT). The observed variables are meat pH value, meat tender, water holding capacity of meat, and cooking loose of meat. The result indicate there are: <sup>1)</sup> Not found interaction between concentration ginger essence and differential long storage to physical quality of goat meat, <sup>2)</sup> Concentration ginger essence not influence the pH value and tender value, but increase water holding capacity and decrease cooking loose, <sup>3)</sup> Long storage there are can increase pH value of meat, increase tender value, decrease water holding capacity, and increase cooking loose. Based on the result of the research there are can be concluded the best of physical quality of goat meat is on concentration ginger essence 2% with long storage during three days.

Key words : Goat meat, physical quality, ginger essence concentration, long storage.

---

\*Abstract Thesis of S1 Animal Husbandry, Animal Husbandry Program, Faculty of Agroindustry, University of Mercu Buana Yogyakarta, 2019.