PENGARUH *SCALDING* BERULANG DAGING AYAM BROILER PASCA PROSES *DEFEATHERING* TERHADAP UJI KUALITAS FISIK, BIOLOGI DAN KESUKAAN KONSUMEN

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INTISARI[20]

Penelitian ini bertujuan untuk mengetahui pengaruh suhu scalding berulang terhadap kualitas fisik, biologi, dan daya suka konsumen. Penelitian ini dilakukan pada bulan Maret 2019 - April 2019 di laboratorium Chem-Mix Pratama Kretek, Jambidan Banguntapan Bantul Yogyakarta. Uji konsumen dilakukan di Pasar Kranggan Yogyakarta. Materi yang digunakan adalah ayam broiler hidup sebanyak 6 ekor, umur 31 hari dengan bobot hidup rata-rata 1,7 kg. Metode penelitian yang digunakan yaitu penyembelihan ayam, kemudian proses *scalding*, kemudian dilakukan proses *Defeathering,* kemudian dilakukan proses *scalding* berulang. Variabel yang diukur meliputi Pengukuran pH, Keempukan dan Tekstur, Total Plate Count (TPC), Daya Terima Konsumen. Data yang diperoleh kemudian dianalisis menggunakan Rancangan *One Sample T test* pola (3 x 2). Hasil penelitian menunjukkan rerata nilai pH daging *Scalding* 1 kali : 6,33 dan *Scalding* 2x : 6,5. Rerata nilai Tekstur daging Scalding 1 kali : 5,38 N, *Scalding* 2 kali : 6,33 N. Rerata nilai Total Plate Count (TPC) *Scalding* 1 kali : 35 ; *Scalding* 2 kali : 28,3. Rerata nilai Daya Suka Konsumen melalui daya suka *Scalding* 2,33; *Scalding* berulang 3,77. Rerata daya suka konsumen melalui warna *Scalding 1* kali 12% *Scalding* berulang 82%. Kesimpulannya adalah *Scalding* berulang mampu meningkatkan kualitas karkas ayam broiler dan meningkatkan tingkat kesukakan konsumen, dengan adanya perbedaan warna yang jelas dan tampilan daging yang keemasan.

(Kata kunci : Suhu, Scalding, pH, Tekstur, TPC)

THE EFFECT OF REPEAT SCALDING MEAT POST BROILER CHICKEN
DEFEATHERING PROCESS TO PHYSICAL QUALITY,
BIOLOGYCAL AND COSTUMER PREFERENS

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ABSTRACT*)

This study aims to determine the effect of repeated scalding temperature on physical, biological, and consumer preferences. This research was conducted in March 2019 - April 2019 in the Kretek Primary Chem-Mix laboratory, Jambidan Banguntapan, Bantul, Yogyakarta. Consumer testing is carried out at Yogyakarta's Kranggan Market. The material used was 6 live broilers, 31 days old with an average body weight of 1.7 kg. The research method used is chicken slaughter, then scalding process, then defeathering process, then repeated scalding process. Variables measured include measurement of pH, tenderness and texture, total plate count (TPC), consumer acceptance. The data obtained were then analyzed using the One Sample T Design test pattern (3 x 2). The results showed the mean pH of meat Scalding 1 time: 6.33 and Scalding 2 time: 6.5. Average value of meat texture Scalding 1 time: 5.38 N, *Scalding* 2 times: 6.33 N. Average value of Total Plate Count (TPC) Scalding 1 time: 35; Scalding twice: 28.3. Average of Consumer Likes through Scalding of 2.33; Repeated scalding 3.77. Average consumer likes through color Scalding 1 times 12% Repeat scalding 82%. The conclusion is that repeated scalding can improve the quality of broiler chicken carcasses and increase the level of consumer delight, with clear color differences and the appearance of golden meat.