

PENGARUH PERENDAMAN DALAM INFUSA DAUN SALAM (*Syzygium polyanthum*) TERHADAP KUALITAS FISIK DAN KADAR LEMAK DAGING KAMBING

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INTISARI*

Penelitian ini bertujuan untuk mengetahui pengaruh perendaman dalam infusa daun salam (*Syzygium polyanthum*) terhadap kualitas fisik dan kadar lemak daging kambing. Penelitian ini dilaksanakan pada tanggal 1 November 2020 – 3 Februari 2021 di Laboratorium Produksi Ternak Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Materi yang digunakan adalah otot *Semi membranosus* dari kambing Kacang jantan yang berumur 1 tahun. Rancangan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) pola searah yang terdiri atas 4 perlakuan yaitu perendaman daging dalam infusa daun salam dengan konsentrasi 0%, 7,5%, 15%, dan 22,5% dengan masing-masing perlakuan dilakukan 3 kali ulangan, direndam selama 30 menit. Data yang diperoleh dianalisis menggunakan *analysis of variance* (ANOVA), jika berbeda nyata maka dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Variabel yang diamati pada penelitian ini yaitu kualitas fisik dan kimia berupa pH daging, daya ikat air, susut masak, keempukan dan kadar lemak daging kambing. Hasil penelitian dengan perlakuan infusa daun salam 0%, 7,5%, 15% dan 22,5% secara berturut-turut yaitu pH daging 5,3, 4,83, 6,57 dan 6,73, daya ikat air 22,65%, 24,91%, 19,97% dan 21,23%, susut masak 38,00%, 34,00%, 37,33% dan 40,33%, keempukan 1,38 Kg/cm², 1,4 Kg/cm², 1,0 Kg/cm² dan 0,89 Kg/cm², kadar lemak 2,03%, 1,45%, 1,95% dan 1,84%. Berdasarkan hasil penelitian dapat disimpulkan bahwa kualitas fisik dan kadar lemak daging kambing yang terbaik adalah pada pemberian infusa daun salam dengan konsentrasi 7,5%.

Kata kunci: daging kambing, infusa daun salam, kualitas fisik, kadar lemak.

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**EFFECT OF SOAKING IN SALAM (*Syzygium polyanthum*) LEAF
INFUSA ON THE QUALITY OF PHYSICAL AND FAT
CONTENT OF GOAT MEAT**

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ABSTRACT*

This study aimed to determine the effect of soaking in Salam (*Syzygium polyanthum*) leaf infusa on the quality of physical and fat content of goat meat. This research was conducted on November 1st, 2020 – February 3rd, 2021 at the Livestock Production Laboratory of the Animal Husbandry Study Program, Faculty of Agroindustry, University of Mercu Buana Yogyakarta. The material used was the Semi membranosus muscle of a 1 year old male Kacang goat. The design used in this study was a completely randomized design (CRD) with Oneway pattern consisting of 4 treatments, namely Soaking meat in Salam Leaf at concentration as much as 0%, 7.5%, 15%, and 22.5%, respectively. The treatment was repeated 3 times, soaked for 30 minutes. The data obtained were analyzed by analysis of variance (ANOVA), if significantly different then continued by Duncan's New Multiple Range Test (DMRT). The variable observed in this study were the physical and chemical qualities of meat pH, water holding capacity, cooking loss, tenderness and fat content of goat meat. The results of this study were treated with Salam leaf infusion 0%, 7.5%, 15% and 22.5%, respectively, namely meat pH 5.3, 4.83, 6.57 and 6.73, water holding capacity 22, 65%, 24.91%, 19.97% and 21.23%, cooking loss 38.00%, 34.00%, 37.33% and 40.33%, tenderness 1.38 Kg/cm², 1, 4 Kg/cm², 1.0 Kg/cm² and 0.89 Kg/cm², fat content 2.03%, 1.45%, 1.95% and 1.84%. Based on the results of the study, it could be concluded that the physical quality and fat content of goat meat was the best in giving Salam leaf infusa with a concentration of 7.5%.

Keywords: goat meat, Salam leaf infusa, physical quality, fat content.

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