

**PENGARUH DOSIS SARI BUAH NANAS TERHADAP
KUALITAS FISIK DAGING LAYER AFKIR**

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INTISARI *)

Penelitian ini bertujuan untuk mengetahui pengaruh dosis sari buah nanas terhadap kualitas fisik daging layer afkir (pH, daya ikat air atau DIA, susut masak dan keempukan). Penelitian ini telah dilaksanakan dari tanggal 12 September 2019 sampai dengan 20 November 2019 di Laboratorium Peternakan Fakultas Agroindustri Universitas Mercu Buana Yogyakarta. Materi yang digunakan berupa daging layer afkir bagian dada sebanyak 12 sampel. Penelitian ini menggunakan Rancangan Acak Lengkap pola searah dengan 4 perlakuan dan 3 pengulangan. Perlakuan penelitian ini yaitu sari buah nanas P0:0%, P1:10%, P2:20% dan P3:30% dengan lama perendaman 30 menit. Variabel yang diteliti meliputi pH, daya ikat air, susut masak dan keempukan daging. Hasil penelitian menunjukkan pH P0:5,73, P1:5,76, P2:5,56 dan P3:5,56. Daya ikat air P0:14,90%, P1:24,99%, P2:22,79%, dan P3:2,75%. Susut masak P0:29,66%, P1:35%, P2:34,66%, dan 37,66%. Keempukan daging P0:1,10 Kg/cm², P1: 0,98 Kg/cm², P2 : 0,90 Kg/cm², dan P3: 0,64 Kg/cm². Hasil penelitian menunjukkan bahwa daging layer afkir dengan penambahan sari buah nanas yang berbeda memberikan perbedaan yang signifikan ($P>0,05$) terhadap daya ikat air, susut masak dan keempukan dan pada pH menunjukkan berbeda tidak nyata ($P<0,05$). Berdasarkan hasil penelitian dapat disimpulkan bahwa penambahan sari buah nanas 10% menghasilkan kualitas fisik daging layer afkir yang terbaik.

Kata kunci : Daging layer afkir, kualitas fisik, sari buah nanas.

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THE EFFECT OF PINEAPPLE EXTRACT ON PHYSICAL QUALITY OF SPENT HEN LAYER MEAT

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ABSTRACT *)

The study aims to determine the pineapple extract on physical quality of spent hen layer meat (pH, water holding capacity, cooking loss and tenderness). This research has been carried out from September 12th until November 20th, 2019 at the Laboratory of Animal Production, Faculty of Agroindustry, University of Mercu Buana Yogyakarta. The material used is 12 samples of rejected layer meat that is the breast part. This study used Completely Randomized Design (CRD) one way anova with 4 treatments and 3 repetitions. The treatment of this study is pineapple extract consisted of P0:0%, P1:10%, P2:20% and P3:30% with 30 minutes soaking time. The variables which is studied included pH, water holding capacity, cooking loss and meat tenderness. The results showed that pH are as follow P0:5,73, P1:5,76, P2:5,56 and P3:5,56. Water holding capacity P0:14,90%, P1:24,99%, P2:22,79%, and P3:2,75%. Cooking loss P0:29,66%, P1:35%, P2:34,66%, and 37,66%. Meat tenderness P0:1,10 Kg/cm², P1: 0,98 Kg/cm², P2 : 0,90 Kg/cm², and P3: 0,64 Kg/cm². The results of the study showed that different rejected layer meat with the addition of pineapple extract gave a significant difference (P<0.05) on water holding capacity, cooking loss and meat tenderness yet the pH 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 hen layer meat.

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

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