

**PENGARUH PERENDAMAN DENGAN SARI BUAH LEMON
TERHADAP KUALITAS DAGING ITIK MANILA (*Cairina moschata*)**

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INTISARI*

Penelitian ini bertujuan untuk mengetahui pengaruh perendaman sari buah lemon terhadap kualitas daging itik Manila (*Cairina moschata*). Penelitian ini dilaksanakan pada tanggal 17 Oktober sampai 05 Desember 2023, di Laboratorium Nutrisi dan Teknologi Hasil Ternak, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan daging itik Manila jantan segar bagian dada sebanyak \pm 1500 gram dari 5 ekor itik Manila, dan sari buah lemon sebanyak \pm 360 ml. Variabel yang diuji adalah nilai pH, daya ikat air, susut masak, dan kadar lemak. Penelitian ini menggunakan rancangan acak lengkap pola searah dengan 4 perlakuan yaitu perendaman dengan larutan sari buah lemon konsentrasi berbeda P1 0% ; P2 10% ; P3 20% ; P4 30% dengan lama waktu perendaman 30 menit, setiap perlakuan dilakukan ulangan sebanyak 3 kali. Data yang diperoleh dianalisis menggunakan metode *Analysis of Variance* (ANOVA), apabila terdapat nilai perbedaan yang nyata selanjutnya dilakukan analisa dengan uji *Duncan's Multiple Range Test* (DMRT). Hasil penelitian ini menunjukkan bahwa rerata nilai pH adalah P1 6,63 ; P2 5,6 ; P3 5,46 ; P4 4,96. Rerata nilai daya ikat air (%) adalah P1 39,25 ; P2 40,20 ; P3 34,26 ; P4 14,47. Rerata nilai susut masak (%) adalah P1 37,2 ; P2 49,2 ; P3 51,8 ; P4 51,7. Rerata nilai kadar lemak (%) adalah P1 1,27 ; P2 1,46 ; P3 1,22 ; P4 1,07. Berdasarkan penelitian yang telah dilakukan dapat disimpulkan bahwa kualitas daging itik Manila (*Cairina moschata*) tanpa perendaman dengan sari buah lemon menghasilkan kualitas daging terbaik.

Kata kunci : Buah lemon, itik Manila, kualitas fisik.

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**THE EFFECT OF SOAKING WITH LEMON JUICE ON
MEAT QUALITY OF MUSCOVY (*Cairina moschata*)**

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ABSTRACT*

This research was aimed to determine the effect of lemon juice soaking on the meat quality of Muscovy (*Cairina moschata*). This research was conducted on October 17 until December 05 2023, at the Laboratory of Nutrition and Animal Products Technology, Animal Husbandry Study Program, Faculty of Agroindustry, Universitas Mercu Buana Yogyakarta. This research used fresh male Muscovy breast meat as much as \pm 1500 grams from 5 Muscovy, and lemon juice as much as \pm 360 ml. The variables tested were pH level, water holding capacity, cooking loss, and fat level. This research used a complete randomized design with a unidirectional pattern with 4 treatments, namely soaking with different concentrations of lemon juice solution P1 0% ; P2 10% ; P3 20% ; P4 30% with a soaking time of 30 minutes, each treatment was repeated 3 times. The data obtained were analyzed using the Analysis of Variance (ANOVA) method, if there is a significant difference value, then analyzed with Duncan's Multiple Range Test (DMRT). The results showed that the mean pH level was P1 6.63; P2 5.6; P3 5.46; P4 4.96. The mean value of water holding capacity (%) was P1 39.25; P2 40.20; P3 34.26; P4 14.47. The average cooking loss value (%) was P1 37.2; P2 49.2; P3 51.8; P4 51.7. The mean fat level (%) was P1 1.27; P2 1.46; P3 1.22; P4 1.07. Based on the research that has been done, it can be concluded that the meat quality of Muscovy (*Cairina moschata*) without soaking with lemon juice produces the best meat quality.

Keywords : Citrus lemon, meat quality, Muscovy.

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