

# **PENGARUH ASAP CAIR (*LIQID SMOKE*) DAN LAMA PENYIMPANAN TERHADAP KUALITAS KIMIA DAN KANDUNGAN MIKROORGANISME DAGING KAMBING**

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## **INTISARI\*)**

Tujuan penelitian ini adalah untuk mengetahui interaksi level asap cair dan lama penyimpanan terhadap kualitas kimia dan kandungan mikroorganisme daging kambing. Penelitian dilaksanakan dari tanggal 2 Juni sampai 31 Agustus 2017 di Laboraturium Kimia dan Laboraturium Mikrobiologi, Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 4x3 dengan 3 ulangan, faktor pertama yaitu level asap cair dengan level 0%, 3%, 6%, 9% dan faktor kedua yaitu lama penyimpanan 0, 2 dan 4 hari. Data dianalisis menggunakan *Analysis of Variance* (ANOVA), jika ada perbedaan nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Variabel yang diamati yaitu kadar air, kadar protein, kadar lemak, dan *Total Plate Count*. Hasil penelitian menunjukkan interaksi antara level asap cair dan lama penyimpanan berpengaruh nyata terhadap kadar air, kadar protein, dan kadar lemak namun tidak berpengaruh nyata terhadap *Total Plate Count*. Level asap cair berpengaruh nyata terhadap kadar air, kadar protein, kadar lemak dan *Total Plate Count*. Lama penyimpanan berpengaruh nyata terhadap kadar air, kadar protein dan kadar lemak namun tidak berpengaruh nyata terhadap *Total Plate Count*. Berdasarkan hasil penelitian dapat disimpulkan bahwa level asap cair 9% dan lama penyimpanan hingga dua (2) hari menghasilkan mutu daging kambing terbaik.

Kata kunci : Asap cair, daging kambing, kualitas kimia, kandungan mikroorganisme, , lama penyimpanan.

## **ABSTRACT\*)**

The purpose of this research was to know the interaction of coconut shell liquid smoke level and storage time to chemical quality and microorganism content of meat goat, and to know coconut shell liquid smoke level and best storage time in preservation of goat meat. The study was conducted from June 2 to August 31, 2017 at the Laboratory of Chemistry and Microbiology Laboratory Faculty of Agroindustry, University of Mercu Buana Yogyakarta. This research use Completely Randomized Design (CRD) 4x3 factorial pattern with 3 replications, the first factor was coconut shell liquid smoke level with 0%, 3%, 6%, 9% and second factor was storage time 0, 2 and 4 days. The data were analyzed using Analysis of Variance (ANOVA), if there was any significant difference followed by Duncan's New Multiple Range Test (DMRT). The variables observed were moisture content, protein content, fat content, and Total Plate Count. The results showed that the interaction between coconut shell liquid smoke level and storage time had significant effect on water content, protein content, and fat content but no significant effect on Total Plate Count. The level of coconut shell liquid smoke has significant effect on water content, protein content, fat content and Total Plate Count. The storage time had significant effect on water content, protein content and fat content but no significant effect on Total Plate Count. Based on the result of the research, it can be concluded that coconut shell liquid smoke level 9% and storage time of up to four (4) days produce the best quality goat meat.

Keywords : Goat meat, chemical quality, microorganism content, coconut shell liquid smoke, storage time.