

KUALITAS KIMIA DAGING KAMBING YANG DI *CURING* DENGAN PASTA KUNYIT

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INTISARI^{*)}

Penelitian ini bertujuan untuk mengetahui pengaruh *curing* pasta kunyit terhadap kualitas kimia daging kambing. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 4 macam perlakuan dengan masing-masing 3 kali ulangan yaitu: A: 0% (kontrol), B: 10% pasta kunyit, C: 20% pasta kunyit, D: 30% pasta kunyit. Materi yang digunakan pada penelitian ini adalah daging kambing segar yang diperoleh dari RPH Giwangan dan kunyit yang diperoleh dari pasar tradisional di daerah Yogyakarta. Peralatan yang digunakan adalah pisau, blender dan seperangkat alat untuk analisis proksimat. Variabel yang diamati pada penelitian ini adalah kadar air, kadar protein dan kadar lemak. Data hasil penelitian dianalisis dengan Analisis Variansi (ANAVA), bila terdapat perbedaan yang nyata dilanjutkan dengan uji *Duncan's Multiple Range Test (DMRT)*. Hasil penelitian dari masing-masing perlakuan menunjukkan kadar air daging kambing A: 75,96%; B: 78,40%; C: 78,16%; D: 77,86%. Kadar protein daging kambing A: 20,60%; B: 18,21%; C: 18,04% D: 19,00%. Kadar lemak daging kambing A: 5,78%; B: 4,70%; C: 4,76%; D: 4,90%. Berdasarkan hasil penelitian dapat disimpulkan bahwa kualitas kimia daging kambing yang di *curing* dengan pasta kunyit level 30% adalah yang terbaik.

Kata Kunci : daging kambing, *curing*, kualitas kimia daging, pasta kunyit

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THE CHEMICAL QUALITY OF GOAT MEAT CURED WITH TURMERIC PASTE

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ABSTRACT^{*)}

This research aims to know the influence of cured paste turmeric on chemical quality of goat meat. This study used a one-way pattern Completely Randomized Design (CRD) with 4 kinds of treatment with each of three replications. Differentiated on the basis of A: control (0%), B: 10% paste turmeric, C: 20% paste turmeric, D: 30% turmeric paste. The material used in this research was fresh goat meat obtained from Giwangan Slaughter House and turmeric was obtained from the traditional market in Yogyakarta. The equipment used was a knife, blender for making a paste of turmeric and a set of tool for the proximate analysis. The variable observed in this research was the moisture, protein, fat level. Data from the research were analyzed by analysis of variance (ANOVA) and if result showed the significant different continued by Duncan's Multiple Range Test (DMRT). The research results of each treatment showed a water content were A: 75.96%; B: 78.40%; C: 78.16%; D: 77.86%. Proteins content were A: 20.60%; B: 18.21%; C: 18.04% D: 19.00%. Fat content were A: 5.78%; B: 4.70%; C: 4.76%; D: 4.90%. Based on the result of the reseach could be concluded that the cured goat meat with paste of turmeric at level 30% was the best result.

Key words: goat meat, cured, meat chemical quality, turmeric paste

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