

PENGARUH ASAP CAIR SEKAM PADI DAN LAMA PENYIMPANAN TERHADAP KUALITAS FISIK DAGING ITIK TURI AFKIR

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INTISARI ¹⁾

Penelitian ini bertujuan untuk mengetahui interaksi antara level asap cair dan lama penyimpanan terhadap kualitas fisik daging itik Turi afkir. Penelitian ini dilaksanakan pada bulan Februari sampai April 2018. Penelitian ini dilakukan di tiga tempat yaitu, Laboratorium Teknologi Pangan dan Hasil Pertanian Fakultas Pertanian Universitas Gadjah Mada, Laboratorium Ilmu dan Teknologi Daging Fakultas Peternakan, Universitas Gadjah Mada dan Laboratorium Kimia Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 4 X 2 dengan 3 kali ulangan. Faktor pertama perlakuan terdiri dari 4 konsentrasi larutan asap cair (0 % ; 0,5 % ; 1,0 % dan 1,5%) dan faktor kedua lama waktu penyimpanan (selama 0 hari dan 7 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 pH, Daya Ikat Air (DIA), susut masak dan keempukan warna daging (kecerahan L*, kemerahan a*, dan kekuningan b*). Hasil penelitian menunjukkan semua variabel yang diperoleh dari kedua faktor terhadap daging itik Turi afkir menunjukkan interaksi yang nyata pada warna daging kekuningan b*. Pengaruh level asap cair berbeda nyata terhadap susut masak dan warna daging (kecerahan L*, kemerahan a*, dan kekuningan b*). Pengaruh Lama penyimpanan berbeda tidak nyata terhadap pH, Daya Ikat Air (DIA) dan Keempukan. Berdasarkan hasil penelitian dapat disimpulkan bahwa level asap cair 1,0 % dan lama penyimpanan 7 hari menghasilkan kualitas fisik daging itik Turi afkir yang terbaik.

Kata kunci: Daging itik Turi afkir, kualitas fisik, asap cair, lama penyimpanan

¹⁾ Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2018

THE EFFECT OF HUSK LIQUID SMOKE AND STORAGE DURATION ON THE PHYSICAL QUALITY OF TURI AFKIR DUCK MEAT

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ABSTRACT¹⁾

This study aimed to determine the interaction between the level of liquid smoke and storage duration of the physical quality of Turi afkir duck meat. This research was conducted from February to April 2018. The research was conducted in three places, namely the Laboratory of Food Technology and Agricultural Products, Faculty of Agriculture, Universitas Gadjah Mada, Laboratory of Meat Science and Technology, Faculty of Animal Husbandry, Universitas Gadjah Mada, and Chemistry Laboratory of Universitas Mercu Buana Yogyakarta. This study used a Completely Randomized Design factorial pattern 4 X 2 with 3 repetitions. The first factor of treatment consisted of 4 concentrations of liquid smoke solution (0%; 0.5%; 1.0% and 1.5%) and the second factor was storage duration (for 0 days and 7 days). Data were analyzed using Analysis of Variance (ANOVA), in which if there were significant differences, it would be followed by Duncan's New Multiple Range Test (DMRT). The variables observed were pH, water binding capacity, cooking shrinkage and meat tenderness (brightness L*, redness a*, and yellowish b*). The results showed that all variables obtained from both factors on Turi afkir duck meat showed a significant interaction on the color of yellowish meat b*. The effect of liquid smoke level was significantly different on cooking losses and meat color (brightness L*, redness a*, and yellowish b*). The effect of storage duration was not significantly different on pH, water binding capacity and tenderness. Based on the results of the study it could be concluded that the liquid smoke level 1.0% and the storage duration of 7 days produced the best physical quality of Turi afkir duck meat.

Keywords: Turi afkir duck meat, physical quality, liquid smoke, storage duration

¹⁾ Abstract of an Undergraduate Thesis on Animal Husbandry, Animal Husbandry Study Program, Faculty of Agroindustry, Universitas Mercu Buana Yogyakarta, 2018