KUALITAS KIMIA NUGGET BERBAHAN DASAR DAGING AYAM PEDAGING DAN AYAM PETELUR AFKIR PADA LEVEL YANG BERBEDA

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INTISARI*⁾

Penelitian ini bertujuan untuk mengetahui kualitas kimia nugget daging ayam pedaging dan ayam petelur afkir pada level yang berbeda. Penelitian dilakukan pada tanggal April-Juni 2018. Pembuatan produk nugget dilakukan di Laboratorium Teknologi Hasil Pangan Fakultas Agroindustri Universitas Mercu Buana Yogyakarta, uji kimia dilakukan di Laboratorium CV. Che-mix Pratama Yogyakarta. Rancangan yang digunakan dalam penelitian adalah Rancangan Acak Lengkap (RAL) pola searah yang terdiri atas 3 perlakuan yaitu 100% daging ayam pedaging (A), 100% daging ayam petelur afkir (B), 50% daging ayam pedaging dan 50% daging ayam petelur afkir (C), dan masing-masing dilakukan 3 kali ulangan. Data yang diperoleh dianalisis menggunakan analisis variansi (ANAVA). Variabel yang diamati pada penelitian ini yaitu kualitas kimia berupa kadar air, kadar protein, dan kadar lemak nugget ayam. Hasil penelitian kadar air nugget A, B, dan C yaitu 49,24%, 46,56%, dan 49,29%, kadar protein nugget A, B, dan C yaitu 13,45%, 14,13%, dan 12,88%, dan kadar lemak nugget A, B, dan C yaitu 2,06%, 0,90%, dan 1,88%. Kesimpulan dari penelitian ini adalah nugget dengan bahan dasar 100% daging petelur afkir mempunyai kualitas kimia yang terbaik.

Kata kunci : Daging ayam pedaging, daging ayam petelur afkir, nugget, kualitas kimia.

CHEMICAL QUALITY OF NUGGET WITH INGREDIENT OF BROILER AND SPENT HEN MEAT ON DIFFERENT LEVEL

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ABSTRACT*⁾

The objective of this research was to know chemical quality of nugget with ingredient of broiler and spent hen meat on different level. This research was conducted on April-June, 2018. The making of the nugget was carried out in the Laboratory of Food Product Technology of Agroindustry Faculty of Yogyakarta Mercu Buana University. The experiment was conducted in the Laboratory of Yogyakarta CV Che-mix Pratama. The design used in the research was Completely Randomized Design (CRD) one way pattern that consisted of three treatments, those were 100 % of broiler chicken (A), 100 % of spent hen meat (B), and combination of 50 % of broiler chicken and 50 % of post production layer meat (C). Each of them was conducted for three times of replication. The obtained data were analyzed by Analysis of Variance (ANOVA). The variable which was observed in this research was the chemical quality of the water, protein, and fat contain from the chicken nugget. The result of the research showed that the contain of water for nugget A, B, and C were 49.24 %, 46.56 %; and 49.29 %. The contain of protein for nugget A, B, and C were 13.45 %, 14.13 %, and 12.88 %. Whereas contain of fat for nugget A, B, and C were 2.06 %, 0.90 %, and 1.88 %. The conclusion of this research was the nugget made by the spent hen meat had the best chemical quality.

Key word: Broiler meat, Spent hen meat, Nugget, Chemical quality.