PENGARUH JERUK NIPIS (*Citrus aurantifolia* Swingle) TERHADAP KUALITAS FISIK DAN KIMIA DAGING BROILER

ADE USI KHOERINISA
NIM : 16021068

INTISARI *)

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi jeruk nipis (*Cirus aurantifolia* Swingle) terhadap kualitas fisik dan kimia daging broiler. Penelitian ini telah dilaksanakan dari tanggal 10 Maret sampai 25 April 2020 di Laboratorium Peternakan Universitas Mercu Buana Yogyakarta dan Laboratorium Chem-Mix Pratama. Materi yang digunakan berupa daging broiler bagian dada sebanyak 9 sampel dengan masing-masing berat 500 gram. Variabel yang diteliti meliputi, daya ikat air, susut masak, keempukan, kadar air dan kadar lemak. Penelitian ini menggunakan Rancangan Acak Lengkap pola searah dengan 3 perlakuan dan 3 pengulangan. Data dianalisis menggunakan *Analisis of Variance* (ANOVA), jika ada perbedaan nyata dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT). Perlakuan penelitian ini yaitu filtrat jeruk nipis 0%, 23% dan 37% dengan lama perendaman 30 menit. Hasil penelitian kualitas fisik dan kimia daging broiler pada masing-masing konsentrasi filtrat jeruk nipis 0%, 23%, 37% yaitu daya ikat air : 24,50%, 28,33%, 28,50%. Susut masak : 24,50 %, 28,33 %, 28,50%. Keempukan : 3,50 Kg/cm^2, 3,16 Kg/cm^2, 3,00 Kg/cm^2. Kadar air : 39,27%, 33,67%, 25,90%. Kadar lemak : 1,36%, 1,47%, 1,53%. Berdasarkan hasil penelitian dapat disimpulkan bahwa perendaman daging broiler dengan filtrat jeruk nipis konsentrasi 23% menghasilkan kualitas fisik yang terbaik, tetapi tidak mempengaruhi kualitas kimia daging broiler.

Kata kunci : Daging broiler, kualitas fisik, kualitas kimia, jeruk nipis.

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THE EFFECT OF LIME (*Citrus aurantifolia* Swingle) ON PHYSICAL AND CHEMICAL QUALITY OF BROILER MEAT

ADE USI KHOERINISA
NIM : 16021068

ABSTRACT*)

This study aims to determine the effect of the concentration of lime (*Cirus aurantifolia* Swingle) on physical and chemical quality of broiler meat. This research was conducted from 10 March to 25 April 2020 at the Laboratory of Animal Husbandry at University of Mercu Buana Yogyakarta and the Chem-Mix Pratama Laboratory. The material used were 9 samples of broiler breast meat, each weighing 500 grams. The variable studied included, water holding capacity, cooking losses, tenderness, water content and fat content. This study used a Completely Randomized Design with one way pattern with 3 treatments and 3 replications. Data were analyzed using Analysis of Variance (ANOVA), if there were significant different followed by Duncan's Multiple Range Test (DMRT). The treatments of this research were 0%, 23% and 37% lime filtrate with 30 minutes of soaking time. The results of the research on the physical and chemical quality of broiler meat at the respective concentrations of lime filtrate 0%, 23%, 37%, namely the water holding capacity: 24.50%, 28.33%, 28.50%. Cooking losses : 24.50%, 28.33%, 28.50%. Tenderness : 3.50 kg / cm^2, 3.16 kg / cm^2, 3.00 kg / cm^2. Water content : 39.27%, 33.67%, 25.90%. Fat content : 1.36%, 1.47%, 1.53%. Based on the results of the study, it can be concluded that soaking broiler meat with a 23% concentration of lime filtrate produces the best physical quality, but does not affect the chemical quality of broiler meat.

Keywords: Broiler meat, physical quality, chemical quality, lime.

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