

RINGKASAN

ARIE PERMADI. “Pengaruh Konsentrasi Ekstrak Nanas dan Lama Waktu Perendaman Tulang Paha Ayam Broiler Terhadap Kadar Lemak dan Kadar Protein Gelatin”. Tujuan penelitian ini adalah mengetahui kadar lemak dan protein gelatin tulang paha ayam broiler dengan konsentrasi dan lama perendaman ekstrak nanas pada taraf yang berbeda. Pengambilan data dilaksanakan tanggal 27-30 Mei 2017 di Laboratorium Kesehatan Ternak, Fakultas Peternakan dan Teknologi Pertanian, Fakultas Pertanian, Universitas Jenderal Soedirman, Purwokerto. Materi untuk penelitian adalah 18000 gram tulang paha ayam broiler, 1050 ml ekstrak nanas, 33000 ml air, dan 2100 ml larutan buffer. Penelitian menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL) pola faktorial 4x3x3. Faktor A adalah taraf konsentrasi ekstrak nanas: 0% (A_0), 5% (A_1), 10% (A_2), dan 15% (A_3) serta faktor B adalah lama perendaman dengan ekstrak nanas: 2 jam (B_1), 4 jam (B_2), dan 6 jam (B_3). Variabel yang diamati adalah kadar lemak dan protein. Data dianalisis menggunakan analisis variansi dan jika hasilnya berpengaruh ($P < 0.05$) maka dilanjutkan dengan uji orthogonal polinomial. Hasil analisis variansi menunjukkan bahwa konsentrasi ekstrak nanas dan lama perendaman tidak berpengaruh nyata ($P > 0.05$) terhadap kadar lemak dan protein gelatin tulang paha ayam broiler. Kesimpulan penelitian ini bahwa semakin tinggi konsentrasi ekstrak nanas dan lama perendaman maka kadar lemak dan protein sama.

Kata kunci : Gelatin, ekstrak nanas, kadar lemak dan kadar protein.

SUMMARY

ARIE PERMADI. “The Effect of Differences of Concentration and Soaking Time of Pineapple Extract on Fat content and Protein Content of Gelatin Broiler thigh”. The purpose of this study was to determine fat content and the protein of gelatin broiler thigh with concentration and soaking time of pineapple extract at different levels. Retrieval of data held on 27-30 May 2017 in the Laboratory Of Health, Faculty Of Animal Husbandry, and Laboratory Of Agriculture Technology, Universitas Jenderal Soedirman, Purwokerto. The material used in this study were 1800 grams of broiler thigh, 1050 ml of pineapple extract, 33000 ml of aquades, and 2100 ml buffer. The method used is the experimental method using a Completely Randomized Design (CRD) factorial 4x3x3. A Factor were the levels of concentration pineapple extract: 0% (A₀), 5% (A₁), 10% (A₂), and 15% (A₃) and B Factor were soaking time with pineapple extract: 2 hours (B₁), 4 hours (B₂), and 6 hours (B₃). The variables observed were fat content and protein content. The data obtained were analyzed using variance analysis and if the results were significantly (P<0.05) then continued with Orthogonal polynomial test. The result of variance analysis showed that the concentration and soaking time of pineapple extract no significant effect (P<0.05) on the fat content and protein gelatin broiler thigh. The conclusion of this research is that the higher concentration and the longer the soaking time the fat content and protein of gelatin was same.

Keyword : Gelatin, pineapple extract, fat content, protein content.