

RINGKASAN

NELI TIARA. Penelitian bertujuan untuk mengetahui lama penyimpanan terbaik pada daging ayam niaga petelur afkir bagian dada yang dibalur pasta jahe terhadap pH, daya ikat air, susut masak dan keempukan. Materi penelitian menggunakan ayam niaga petelur afkir jenis Isa Brown berumur 93 minggu sebanyak 10 ekor dan 1 kg jahe lokal. Penelitian menggunakan metode eksperimen dengan rancangan penelitian Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 5 kali ulangan. Perlakuan terdiri atas R0 = tanpa penyimpanan dingin + 20% pasta jahe, R1 = penyimpanan dingin selama 3 hari + 20% pasta jahe, R2 = penyimpanan dingin selama 6 hari + 20% pasta jahe, R3 = penyimpanan dingin selama 9 hari + 20% pasta jahe. Peubah yang diukur adalah pH, daya ikat air, susut masak dan keempukan. Hasil analisis variansi menunjukkan bahwa lama penyimpanan dingin berpengaruh sangat nyata ($P < 0,01$) terhadap nilai pH dan keempukan daging ayam, berpengaruh nyata ($P < 0,05$) terhadap nilai daya ikat air dan berpengaruh tidak nyata ($P > 0,05$) terhadap nilai susut masak. Penyimpanan dingin daging ayam niaga petelur afkir bagian dada yang dibalur dengan pasta jahe pada lama waktu yang berbeda menghasilkan penurunan pH dan daya ikat air, peningkatan keempukan dan susut masak. Tanpa penyimpanan dingin terbaik meningkatkan kualitas fisik (pH, daya ikat air dan susut masak) daging ayam niaga petelur afkir yang dibalur dengan pasta jahe.

Kata kunci : Jahe (*Zingiber officinale*), ayam niaga petelur afkir dan suhu.

SUMMARY

NELI TIARA. The aim of this study was to determine the best storage time for laying chicken meat, which was removed from the chest by ginger paste on pH, water binding capacity, cooking shrinkage and tenderness. The research material used 93-week-old laying-off commercial chicken laying at 10 days and 1 kg of local ginger. The study used an experimental method with a completely randomized design (CRD) design with 4 treatments and 5 replications. Treatment consisted of R0 = without cold storage + 20% ginger paste, R1 = cold storage for 3 days + 20% ginger paste, R2 = cold storage for 6 days + 20% ginger paste, R3 = cold storage for 9 days + 20% ginger paste. The variables measured are pH, water binding capacity, cooking shrinkage and tenderness. The results of the variance analysis showed that the duration of cold storage had a very significant effect ($P < 0.01$) on the value of pH and tenderness of chicken meat, significantly ($P < 0.05$) on the value of water binding and no significant effect ($P > 0.05$) to the value of cooking losses. Cold storage of laying commercial chicken meat rejected by the chest covered with ginger paste at different lengths of time results in a decrease in pH and water binding capacity, increased tenderness and cooking shrinkage. Without cold storage it is best to improve physical quality (pH, water holding capacity and cooking shrinkage) of rejected laying commercial chicken meat covered with ginger paste.

Keywords : Ginger (*Zingiber officinale*), commercial laying chicken and temperatur

