

## RINGKASAN

**RINALDY HENING SETIYAWAN.** “Keempukan dan pH Daging Puyuh Afkir Yang di Rendam Larutan Kulit Nanas Muda (*Ananas comosus*) Dengan Lama Waktu yang Berbeda”. Tujuan penelitian Mengetahui waktu yang optimal perendaman menggunakan larutan kulit nanas muda yang berpengaruh terhadap keempukan dan pH daging puyuh afkir. Penelitian dilaksanakan pada 5 sampai 15 febuari 2019 di Laboratorium Teknologi Hasil Ternak Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto. Materi yang digunakan yaitu 20 ekor puyuh betina afkir. Bahan yang digunakan kulit nanas muda sebanyak 2 kg, larutan buffer, aquades 4,5 liter. Peubah yang diukur adalah keempukan dan pH daging puyuh afkir yang direndam pada larutan kulit nanas muda. Penelitian dilakukan secara RAL (Rancangan Acak Lengkap). Data yang diperoleh dianalisis menggunakan analisis variansi. Hasil penelitian menghasilkan rata-rata keempukan daging puyuh afkir perendaman selama 5 detik, 20 menit, 40 menit, dan 60 menit berturut – turut adalah 0,052, 0,052, 0,0514, 0,046 mm/g/dt. Hasil rata-rata pH daging puyuh afkir perendaman selama 5 detik, 20, 40, dan 60 menit berturut – turut adalah 5,946, 5,666, 5,61, 5,808. Hasil analisis variansi menunjukkan bahwa perendaman daging puyuh afkir pada larutan nana muda tidak berpengaruh nyata ( $P > 0,05$ ) terhadap keempukan, akan tetapi berpengaruh nyata ( $P < 0,05$ ) terhadap pH. Uji lanjut pH daging puyuh afkir yaitu orthogonal polynomial menghasilkan grafik quadrater dengan garis  $Y = 0,00029875x^2 - 0,02028x + 5,9475$ ;  $R^2$  atau koefisien determinan sebesar 39,78% dan koefisien korelasi sebesar 0,630. Titik belok pada waktu 33,93 menit dengan pH 5,6. Kesimpulan penelitian ini yaitu waktu perendaman menggunakan larutan kulit nanas muda yang optimal untuk menghasilkan pH optimal yaitu 33,93 menit dengan pH 5,6 sedangkan perendaman yang lama sampai dengan 60 menit menghasilkan keempukan daging yang relatif sama.

**Kata Kunci :** pH, keempukan, puyuh, kulit nanas

## ***SUMMARY***

**RINALDY HENING SETIYAWAN.** “The Tenderness and pH Quail Meat Rejected in Soaked Pineapple Skin Solvent (*Ananas comosus*) with a Different Length of Time”. Research objectives was to determine the optimal immersion time using a solution of pineapple skin which affects the tenderness and pH of rejected quail meat. The study was conducted on February 5 to 15, 2019 at the Laboratory of Animal Product Technology at the Faculty of Animal Science, Jenderal Soedirman University, Purwokerto. The materials used were 20 rejected quail females. The materials used were 2 kilograms of pineapple skin, buffer solution, and 4,5 liters of aquadest. The variables measured were tenderness and rejected pH of quail meat soaked in a solution of pineapple skin. The study was conducted in CRD (Completely Randomized Design). Data obtained using variance analysis. The results of the study showed that the average tenderness of quail meat was soaked for 5 seconds, 20 minutes, 40 minutes and 60 minutes respectively 0.052, 0.052, 0.0514, 0.046 mm/g/s. The average pH results for quail meat were soaked for 5 seconds, 20 minutes, 40 minutes, and 60 minutes respectively 5.946, 5.666, 5.61, 5.808. The results of the variance analysis showed that soaking of rejected quail meat in pineapple solution did not significantly influence ( $P > 0.05$ ) on tenderness, but it did significantly affect ( $P < 0.05$ ) on pH. Further testing of reject pH quail meat, namely orthogonal polynomial produced a quadrater graph with line  $Y = 0,00029875x^2 - 0,02028x + 5.9475$ ,  $R^2$  or determinant coefficient of 39.78% and correlation coefficient of 0.630. Turn at 33.93 minutes with a pH of 5.6. The conclusion of this study is that the immersion time using the optimal young pineapple skin solution to produce an optimal pH was 33.93 minutes with a pH of 5.6 while a long up to 60 minutes soaking produces relatively similar tenderness of meat.

**Key word :** pH, tenderness, quail, pineapple skin