

RINGKASAN

DITA WINDIANA. Kualitas Fisik Daging Ayam Kampung Jantan Bagian Paha yang Direndam Sari Nanas Muda (*Ananas Comosus* L. Merr). Penelitian dilaksanakan dari tanggal 4 – 13 Maret 2019 di Laboratorium Teknologi Hasil Ternak Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto. Penelitian bertujuan untuk mengkaji pengaruh perendaman sari nanas madu muda terhadap kualitas fisik daging ayam kampung jantan bagian paha. Materi yang digunakan dalam penelitian adalah ayam kampung jantan umur 2 tahun yang berjumlah 10 ekor, nanas madu muda umur 5 bulan, aquadest dan larutan buffer. Percobaan dilakukan secara eksperimen dan menggunakan Rancangan Acak Kelompok (RAK). Rancangan terdiri dari 4 perlakuan dan setiap perlakuan diulang sebanyak 5 kali dengan masing-masing ulangan terdiri dari 2 ekor ayam kampung jantan. Variabel yang diamati meliputi keempukan, pH (*power of hidrogen*), daya ikat air dan susut masak. Perlakuan terdiri dari R₀ (Perendaman sesaat), R₁ (Perendaman selama 10 menit), R₂ (Perendaman selama 20 menit) dan R₃ (Perendaman selama 30 menit). Hasil penelitian menunjukkan bahwa perendaman sari nanas madu muda berpengaruh tidak nyata ($P > 0,05$) terhadap kualitas fisik daging ayam kampung jantan bagian paha. Data rata-rata hasil pengukuran keempukan daging 0,037 mm/g/dt, 0,040 mm/g/dt, 0,049 mm/g/dt, 0,038 mm/g/dt. Data rata-rata hasil pengukuran *Power of Hidrogen* (pH) 6,386; 6,340; 6,146 dan 6,102. Data rata-rata pengukuran daya ikat air 45,05%, 44,422%, 41,388% dan 42,706%. Data rata-rata pengukuran susut masak daging 40,6%, 48%, 46,8% dan 45,6%. Kesimpulan, perendaman sari nanas muda sampai dengan 30 menit belum mampu meningkatkan kualitas fisik daging paha ayam kampung jantan.

SUMMARY

DITA WINDIANA. Physical Quality of Male Meat Chicken Native Thigh Section Soaked by Young Pineapple (*Ananas Comosus* L. Merr). The research was conducted from March 4 to 13 2019 at the Laboratory of Animal Product Technology, Faculty of Animal Husbandry, Jenderal Soedirman University, Purwokerto. The aim of this study was to examine the effect of soaking pineapple juice on the physical quality of male chicken meat from thighs. The material used in the study was a 2-year-old male native chicken with 10 animals, pineapple honey 5 months old, aquadest and buffer solution. Experiments were carried out experimentally and used Complete Randomized Block Design (CRBD). The design consisted of 4 treatments and each treatment was repeated 5 times with each replication consisting of 2 male native chickens. The variables observed included tenderness, pH (*power of hydrogen*), water holding capacity and cooking losses. The treatment consisted of R₀ (momentary immersion), R₁ (10 minutes soaking), R₂ (soaking for 20 minutes) and R₃ (soaking for 30 minutes). The results showed that the immersion of young honey pineapple juice had no significant effect ($P > 0.05$) on the physical quality of male chicken in thigh section. The average data on meat tenderness measurement results were 0.037 mm / g / sec, 0.040 mm / g / sec, 0.049 mm / g / dt, 0.038 mm / g / dt. The average data of measurement results of *Power of Hydrogen* (pH) 6.386; 6,340; 6,146 and 6,102. The average data for measuring water holding capacity is 45.05%, 44.422%, 41.388% and 42.706%. The average data for measuring cooking losses is 40.6%, 48%, 46.8% and 45.6%. Conclusion, soaking young pineapple juice up to 30 minutes has not been able to improve the physical quality of male chicken thigh meat.