

ABSTRAK

MAHARANI AZ-ZAHRA. Keempukan, Daya Ikat Air dan Susut Masak Daging Ayam Kampung pada Perendaman Larutan Cuka Apel dengan Konsentrasi yang Berbeda. Penelitian bertujuan untuk mengetahui konsentrasi larutan cuka apel yang optimal pada keempukan, daya ikat air, dan susut masak daging ayam kampung dengan perendaman larutan cuka apel. Cuka apel yang digunakan merk SW Apple Cider®. Percobaan ini menggunakan Rancangan Acak Lengkap (RAL) dengan empat perlakuan yaitu daging ayam kampung bagian dada direndam di dalam larutan cuka apel sebanyak 500 ml dengan konsentrasi P₀ (0%), P₁ (5%), P₂ (10%), dan P₃ (15%) selama 60 menit. Setiap perlakuan dilakukan ulangan sebanyak lima kali secara duplo. Data dianalisis menggunakan analisis variansi. Hasil penelitian memiliki nilai rata-rata keempukan yaitu 0,0370 mm/g/dt ± 0,001, daya ikat air 29,81% ± 0,022, dan susut masak 36,13% ± 0,013. Hasil analisis sidik ragam menunjukkan perendaman larutan cuka apel dengan konsentrasi yang berbeda berpengaruh tidak nyata (P>0,05). Kesimpulan, semakin tinggi konsentrasi larutan cuka apel sampai dengan 15% pada perendaman daging ayam kampung memiliki hasil yang relatif sama terhadap keempukan, susut masak, dan daya ikat air.

Kata kunci : Daging ayam kampung, cuka apel, keempukan, daya ikat air, susut masak

ABSTRACT

MAHARANI AZ-ZAHRA. Tenderness, water holding capacity and cooking losses of native chicken meat immersion on different concentrations of apple cider vinegar. The study aimed to determine the optimal immersion concentration of apple cider vinegar with tenderness, water holding capacity and cooking losses of native chicken meat. SW Apple Cider® Vinegar product is using to soak the meat in this research. This experiment was arranged in a completely randomized design (CRD) consisted of four treatments native chicken breast was soaked with different concentration of 500 ml apple cider vinegar followed P₀ (0%), P₁ (5%), P₂ (10%), and P₃ (15%) during 60 minutes. Each treatment was conducted five times of replication and Duplo. Data were analyzed with analysis of variance. Measure variable was conducted to tenderness, water holding capacity, and cooking losses of native chicken meat. Data average of native chicken meat tenderness was about 0,0370 mm/g/dt ± 0,001, water holding capacity was about 29,81% ± 0,022 and cooking losses was about 36,13% ± 0,013. The data analysis of variance showed native chicken meat immersion on different concentration of apple cider vinegar were not significant (P>0,05). This study was concluded that immersion in higher concentration until 15% of apple cider vinegar on native chicken meat had relative common to tenderness, water holding capacity and cooking losses.

Key words: Native chicken meat, apple cider vinegar, tenderness, water holding capacity, cooking losses