

ABSTRAK

INTAN DINA PRIHANDINI. Penelitian bertujuan untuk mengetahui perendaman daging dada ayam kampung dengan larutan cuka apel terhadap sifat organoleptik warna, rasa dan kadar air daging , serta mengetahui konsentrasi terbaik terhadap sifat organoleptik dan kadar air. Metode yang digunakan adalah metode eksperimen dengan menggunakan Rancangan Acak Lengkap (RAL) untuk uji kadar air dan Rancangan Acak Kelompok (RAK) untuk uji organoleptik dengan 30 panelis yang selanjutnya diuji dengan Beda Nyata Jujur (BNJ). Terdapat 4 perlakuan dan 5 ulangan untuk uji kadar air. P0 : daging yang direndam dengan larutan aquades. P1 : daging yang direndam dengan larutan cuka apel 5%. P2 : daging yang direndam dengan larutan cuka apel 10%. P3 : daging yang direndam dengan larutan cuka apel 15%. Hasil analisis menunjukkan bahwa perendaman daging dada ayam kampung dengan larutan cuka apel berpengaruh tidak nyata ($P > 0,05$) terhadap kadar air daging, namun berpengaruh sangat nyata ($P < 0,01$) terhadap warna dan rasa daging. Hasil rata-rata uji kadar air adalah P0 74,34%, P1 72,15%, P2 72,25%, P3 72,02%. Hasil rata-rata uji warna skala ranking tertinggi adalah P3 1,6 (cerah), P2 2,4 (kurang cerah), P0 2,6 (cerah-kurang cerah) dan P1 3,4 (kurang cerah). Hasil rata-rata uji rasa skala ranking tertinggi adalah P3 1,7 (terasa asam), P1 2,5 (kurang terasa asam), P2 2,8 (kurang terasa asam) dan P0 3,0 (kurang terasa asam). Kesimpulan, perendaman daging dada ayam kampung dengan larutan cuka apel konsentrasi 15% memiliki warna daging menjadi cerah dan menjadikan rasa yang terasa asam dibandingkan dengan konsentrasi lain. Nilai kadar air daging relatif sama dengan konsentrasi larutan cuka apel 0%, 5%, 10% dan 15%.

Kata kunci: Daging dada ayam kampung, larutan cuka apel, kadar air, organoleptik

ABSTRACT

INTAN DINA PRIHANDINI. The aim of this research was to know immersion domestic chicken meat breast with apple cider vinegar on organoleptic color, flavour and meat water content, the best concentrate apple cider vinegar on water content and organoleptic test. The method use in research was experimental method using a completely randomized design (RAL) for water content test and randomized completely blok design (RAK) for organolpetic test with 30 panelists and followed by Tukey test (BNJ). There were 4 treatments and 5 replications of each treatment for water content test. P0 : immersion meat with aquades. P1 : immersion meat with the addition of 5% appel cider vinegar. P2 : immersion meat with the addition of 10% apple cider vinegar. P3 : immersion meat with the addition of 15% apple cider vinegar. The results of the analysis showed that meat immersion with apple cider vinegar had a significant not effect ($P < 0,05$) on water content but had a significant verry effect ($P < 0,01$) on color and meat flavour. The mean water content test result were P0 74,34%, P1 72,15%, P2 72,25%, P3 72,02%. The mean color test result with ranking scale were P3 1,6 (brightness), P2 2,4 (low brightness), P0 2,6 (brightness - low brightness) and P1 3,4 (low brightness). The mean flavour test result with ranking scale were P3 1,7 (souring), P1 2,5 (low souring), P2 2,8 (low souring) and P0 3,0 (low souring). The conclusion was that the immersion domestic chicken meat breast with consenstrate apple cider vinegar 15% has the most color bright and flavour the most sour be compared another consenstrate. Meat water content has relative same with consenstrate apple cider vinegar 0%, 5%, 10% and 15%.

Key words: Domestic chicken meat breast, liquid apple cider vinegar, water content, organoleptic