ABSTRAK

SEVLINA HARDIANA SUTANTA. Daya Ikat Air dan Keempukan Daging Ayam Niaga Petelur Bagian Paha dengan Level Pembaluran Ekstrak Daun Pepaya (*Carica papaya* L). Tujuan dari penelitian ini adalah mengetahui pengaruh level pembaluran dengan ekstrak daun pepaya terhadap daya ikat air pada daging ayam niaga petelur afkir bagian paha dan mengetahui pengaruh level pembaluran ekstrak daun pepaya terhadap keempukan daging ayam niaga petelur afkir. Materi penelitian yang digunakan adalah daging ayam niaga petelur bagian paha dan ekstrak daun pepaya. Metode penelitian yang digunakan adalah eksperimen dengan Rancangan Acak Kelompok Lengkap (RAL) dengan 4 perlakuan dan masing- masing perlakuan diulang 5 kali. Perlakuan pembaluran ekstrak daun pepaya pada daging paha ayam niaga petelur afkir dengan level pembaluran yang berbeda yaitu (P_0) tanpa perlakuan, (P_1) level pembaluran 10%, (P_2) level pembaluran 20%, (P_3) level pembaluran 30%. Peubah yang diamati meliputi daya ikat air dan keempukan.Data yang diperoleh dianalisis variansi. Hasil penelitian menunjukkan perlakuan pembaluran ekstrak daun pepaya pada daging ayam bagian paha berpengaruh tidak nyata ($P>0,05$) terhadap daya ikat air dan berpengaruh sangat nyata terhadap keempukan daging paha ($P<0,01$). Rataan daya ikat air diperoleh 37,26% dan rataan keempukan daging diperoleh 0,0677mm/g/dt. Kesimpulan pembaluran pada paha ayam niaga petelur afkir menggunakan ekstrak daun papaya dengan level 30% menghasilkan nilai keempukan yang cenderung meningkat tetapi menghasilkan daya ikat air yang sama.

Kata kunci :Ayam niaga petelur afkir, daging, ekstrak daun pepaya, daya ikat air, keempukan

ABSTRACT

SEVLINA HARDIANA SUTANTA. Water holding capacity and tenderness old laying immersed in the thigh section with papaya leaf extraxt (Carica papaya L).The purpose of this study was to determine the effect of levels of papaya leaf extracts on the water binding capacity of the thigh-laying commercial chicken meat on the thigh and to determine the effect of papaya leaf extracting level on the tenderness of the laying afkir commercial chicken meat. The study aimed to examine the effect of the level of papaya leaf extraction on the water holding capacity and tenderness. The material used is tight section of old laying immersed and papaya leaf extract. The research method used was an experiment with a Complete Randomized Block Design (CRD) with 4 treatments and each treatment was repeated 5 times. The treatment of papaya leaf extract in the tight old laying immersed with different level of extraction, namely (P0) without treatment, (P1) 10% level, (P2) 20% level, (P3) 30% level. Variable observed included water holding capacity and tenderness. The data obtained were analyzed for variance.The results showed that the treatment of papaya leaf extract on chicken thigh portion had no significant effect (P> 0.05) on the water binding capacity and had a very significant effect on the tenderness of the thigh meat (P <0.01). The average water holding capacity was 37.26% and the average meat tenderness was 0.0677 mm/ g/s. Conclusion: Throwing of the rejected laying commercial chicken thigh using papaya leaf extract with a level of 30% produces tenderness value which tends to increase but produces the same water holding capacity.

Key word :Laying commercial chicken rejects, meat, papaya leaf extract, water holding capacity, tenderness