RINGKASAN

MIRADJ RAMADHAN PUTRA., Pengaruh Lama Perendaman dengan Perasan Jeruk Nipis (*Citrus aurantiifolia*) Terhadap Kualitas Fisik Daging Itik (*Anas plantyhynchos javanicus*). Penelitian dilaksanakan pada tanggal 9 sampai 13 Mei 2019 di Laboratorium Teknologi Hasil Ternsk Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto. Tujuan dari penelitian adalah untuk mengetahui pengaruh air perasan jeruk nipis dengan konsentrasi 15 % dengn lama waktu perendaman berbeda terhadap kualitas fisik daging itik bagian dada. Peubah yang diamati adalah pH, daya ikat air, susut masak dan keempukan. Materi yang digunakan adalah 20 potong daging itik bagian dada. Larutan perasan jeruk nipis yang digunakan sebanyak 15%. Metode penelitian dilakukan secara eksperimen dan menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan (R0 : perendaman sesaat, R1 : perendaman 10 menit, R2 : perendaman 20 menit, R3 : perendaman 30 menit) setiap perlakuan diulang 5 kali. Rataan pH masing-masing yaitu 6,228 (R0), 6,16 (R1), 6,192 (R2), dan 5,9 (R3). Rataan daya ikat air masing-masing meliputi 38,762% (R0), 39,124% (R1), 46,616% (R2), dan 40,284% (R3). Rataan susut masak masing-masing adalah 35,22% (R0), 37,3% (R1), 36,04% (R2), dan 38,26% (R3). Rataan keempukan masing-masing yaitu 0,0758mm/g/dt (R0), 0,0748mm/g/dt (R1), 0,0698mm/g/dt (R2), dan 0,0726mm/g/dt (R3). Hasil analisis variansi menunjukkan bahwa lama waktu perendaman yang berbeda berpengaruh tidak nyata (P>0,05) terhadap pH, daya ikat air, susut masak, keempukan daging itik bagian dada. Kesimpulan, waktu perendaman yang semakin lama sampai dengan 30 menit menggunakan larutan perasan jeruk nipis dengan konsentrasi 15 % menghasilkan nilai sifat fisik (pH, keempukan, daya ikat air dan susut masak) yang sama.

SUMMARY

MIRADJ RAMADHAN PUTRA., Effect of Soaking Duration with Pressing of Lime (*Citrus aurantiifolia*) on Physical Quality of Duck Meat (*Anas plantyhynchos javanicus*). The study was conducted on 9 to May 13, 2019 at the Integrated Results Technology Laboratory, Faculty of Animal Husbandry, Jenderal Soedirman University, Purwokerto. The purpose of the study was to determine the effect of lime juice with a concentration of 15% with different immersion times on the physical quality of breast duck meat. The variables observed were pH, water binding capacity, cooking shrinkage and tenderness. The material used is 20 pieces of breast duck meat. The lime juice solution used is 15%. The research method was carried out experimentally and used Completely Randomized Design (CRD) with 4 treatments (R0: momentary immersion, R1: 10 minutes immersion, R2: 20 minutes immersion, R3: 30 minutes immersion) each treatment was repeated 5 times. The mean pH was 6,228 (R0), 6,16 (R1), 6,192 (R2), and 5,9 (R3). The average water holding capacity includes 38.762% (R0), 39.124% (R1), 46.616% (R2), and 40.284% (R3). The average cooking losses were 35.22% (R0), 37.3% (R1), 36.04% (R2), and 38.26% (R3). The average tenderness is 0.0758mm/g/dt (R0), 0.0748mm/g/dt (R1), 0.0698mm/g/dt (R2), and 0.0726mm/g/dt (R3) . The results of the variance analysis showed that the different immersion times had no significant effect (P> 0.05) on pH, water holding capacity, cooking losses, tenderness of breast duck meat. Conclusion, the longer immersion time up to 30 minutes using the lime juice solution with a concentration of 15% produces the same value of physical properties (pH, tenderness, water holding capacity and cooking losses).