RINGKASAN

ANGGIH WAHYU GEMA RIYADI. Susut Masak dan Daya Ikat Air Daging Puyuh Betina Afkir Dengan Pembaluran Kulit Nanas (*Ananas comosus* L. Merr) Pada Dosis dan Lama Waktu Yang Berbeda. Penelitian dilakukan di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto. Penelitian bertujuan untuk mengetahui interaksi antara dosis dan lama waktu pembaluran kulit nanas yang berbeda terhadap susut masak dan daya ikat air daging puyuh betina afkir. Penelitian menggunakan materi yaitu 24 ekor puyuh betina afkir umur 16 bulan, 4 buah nanas yang matang (kulit berwarna kuning) dan aquades. Penelitian menggunakan metode eksperimen. Rancangan penelitian yaitu Rancangan Acak Lengkap (RAL) Pola Faktorial 3 × 2, faktor pertama dosis pembaluran kulit nanas yaitu 0% (D1), 15% (D2) dan 30% (D3), faktor kedua lama pembaluran kulit nanas selama 10 menit (L1) dan 20 menit (L2). Variabel yang diamati yaitu susut masak dan daya ikat air. Data yang diperoleh dianalisis menggunakan analisis variansi dan dilanjutkan dengan uji Beda Nyata Jujur. Hasil penelitian, interaksi antara dosis dan lama waktu pembaluran kulit nanas yang berbeda berpengaruh tidak nyata ($P>0,05$) terhadap susut masak dan daya ikat air, sedangkan dosis pembaluran kulit nanas berpengaruh sangat nyata ($P<0,01$) terhadap susut masak dan lama waktu pembaluran kulit nanas berpengaruh nyata ($P<0,05$) terhadap daya ikat air daging puyuh betina afkir. Rataan susut masak daging puyuh betina afkir adalah D1L12: 15,858 %, D2L12: 20,275 %, D3L12: 21,064 %. Rataan nilai daya ikat air: D123L1: 48,956 %, D123L2: 51,777 %. Kesimpulan, pemakaian kulit nanas sebagai bahan pembalur daging puyuh betina afkir sampai dengan dosis 30 % dapat meningkatkan susut masak daging puyuh betina afkir dan diperoleh nilai daya ikat air daging puyuh betina afkir yang relatif sama. Pembaluran kulit nanas pada daging puyuh betina afkir sampai dengan 20 menit dapat meningkatkan daya ikat air dan diperoleh nilai susut masak daging puyuh betina afkir yang relatif sama.

Kata kunci : Puyuh betina afkir, kulit nanas, susut masak, daya ikat air.

SUMMARY

ANGGIH WAHYU GEMA RIYADI. Cooking Losses and Water Holding Capacity of Spent females Quail Meat With Lubrication of Pineapple Skin (*Ananas comosus L. Merr*) at Different Dosage and Duration. The research was conducted at the Laboratory of Animal Product Technology, Faculty of Animal Husbandry, Jenderal Soedirman University, Purwokerto. The aim of this study was to determine the interaction between different doses and duration of lubrication of pineapple skin at Cooking Losses and Water Holding Capacity of Spent females Quail Meat. The research uses material, namely 24 spent quail females aged 16 months, 4 ripe pineapple (yellow skin) and aquadest. The study used the experimental method. The design of the study was a Completely Randomized Design (CRD) Factorial Pattern 3 × 2, the first factor of pineapple skin rationing dose was 0% (D1), 15% (D2) and 30% (D3), second factor for 10 minutes (L1) and 20 minutes (L2) of lubrication of pineapple skin. The variables observed were cooking losses and water holding capacity. The data obtained were analyzed using variance analysis and continued with the Honest Real Difference test. The results of the study showed that the interaction between different dosage and duration of pineapple skin lubrication had no significant effect (P> 0.05) at cooking losses and water holding capacity, while pineapple skin rationing dose had a very significant effect (P <0.01) at cooking losses and the duration of lubrication of pineapple skin had a significant effect (P <0.05) at the water holding capacity of the spent females quail meat. The average cooking losses of spent females quail meat are D1L12: 15,858 %, D2L12: 20,275 %, D3L12: 21,064 %. The average value of water holding capacity: D123L1: 48,956 %, D123L2: 51,777 %. Conclusion, the higher use of pineapple skin dosing doses up to 50% can increase the cooking losses of spent quail females meat and the relatively similar value of water holding capacity of spent quail females meat. The duration of pineapple skin lubrication up to 20 minutes can increase the water holding capacity and obtain the same value of cooking losses of spent females quail meat.

Keyword : Spent females quail, pineapple skin, cooking losses, water holding capacity.