

RINGKASAN

BAGUS NUR FAUZAN. Pengaruh berbagai media pengasin terhadap kadar air dan kadar garam telur asin. Pengambilan data dilaksanakan di Laboratorium Teknologi Hasil Ternak dan Laboratorium Ilmu Bahan Pakan Ternak, Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto pada tanggal 12 Mei sampai dengan 29 Juli 2015. Materi yang digunakan adalah telur itik segar umur 1 hari sebanyak 60 butir. Penelitian bertujuan mengetahui pengaruh perbedaan media pengasin terhadap kadar air dan kadar garam telur asin. Metode Penelitian yang digunakan adalah eksperimental menggunakan Rancangan Acak Lengkap (RAL) dengan perlakuan P1= serbuk batu bata, P2= serbuk batu bata dengan pelapis abu gosok, P3= tanah liat dengan pelapis abu gosok, P4= serbuk batu bata, tanah liat dengan pelapis abu gosok, ulangan dilakukan 3 kali. Data dianalisis variansi dan uji lanjut menggunakan uji Beda Nyata Jujur (BNJ). Hasil penelitian ini menunjukkan bahwa pengaruh berbagai media pengasin telur asin berpengaruh tidak nyata terhadap kadar air dan kadar garam telur asin ($P > 0,05$). Kesimpulan, pembuatan telur asin dengan menggunakan berbagai media menghasilkan kadar air dan kadar garam yang sama.

SUMMARY

BAGUS NUR FAUZAN. The influence of various media salting on water content and the salt content of salted egg. Data collection was conducted in the Laboratory of Technology of Livestock and Livestock Feed Materials Science Laboratory, Faculty of Animal Sciences at the University of General Sudirman Purwokerto premises on 12 May until 29 July 2015. The material used is fresh duck eggs age of 1 day 60 grains. The research aims to determine the effect of different media salting on water content and the salt content of salted egg. Methods used are experimentally using completely randomized design (CRD) with treatment P1 = powder brick, P2 = powdered brick with coatings ash, P3 = clay with coatings ash, P4 = powder bricks, clay coatings ash, repeat 3 times. Data were analyzed using variance and further test trials Honestly Significant Difference (HSD). These results indicate that the influence of various media saltiness of salted eggs are not real effect on water content and the salt content of salted egg ($P > 0.05$). In conclusion, making salted eggs using various media produce moisture content and salinity of the same.