

RINGKASAN

DANY YUNIARTI. Pengaruh Perendaman Bunga Rosella (*Hibiscuss sabdariffa Linn*) dan Lama Penyimpanan Berbeda Terhadap Total Bakteri dan Tingkat Kebusukan Daging Bagian Paha Ayam Broiler. Penelitian dilaksanakan tanggal 23 September sampai dengan 5 Desember 2015 di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman Purwokerto. Penelitian bertujuan untuk mengetahui pengaruh interaksi perendaman bunga rosella (*Hibiscuss sabdariffa Linn*) dan Lama Penyimpanan Berbeda Terhadap Total Bakteri dan Tingkat Kebusukan Daging Bagian Paha Ayam Broiler. Materi penelitian yang digunakan adalah karkas paha ayam broiler 24 potong, bunga rosella 300 g, aquadest 4 l, media NA 40 g, pb asetat 2 g. Metode penelitian adalah metode eksperimental menggunakan Rancangan Acak Lengkap pola faktorial 2x3 dengan 6 perlakuan dan 4 ulangan, dilanjutkan dengan analisis variansi data dan uji Beda Nyata Jujur (BNJ). Perlakuan terdiri dari a. R0= Tanpa Perendaman bunga Rosella, R1= Perendaman bunga Rosella 20%, b. P0= Tanpa penyimpanan, P1= Penyimpanan 6 jam dan P2= Penyimpanan 12 jam. Hasil penelitian menunjukkan bahwa interaksi antara perendaman bunga Rosella dan lama penyimpanan berpengaruh sangat nyata ($P < 0,01$) terhadap total bakteri, sedangkan pada tingkat kebusukan berpengaruh tidak nyata ($P > 0,05$). Kesimpulan bahwa pada perlakuan perendaman bunga Rosella maupun tanpa perendaman bunga Rosella mengalami peningkatan selama penyimpanan sampai dengan 12 jam, namun total bakteri lebih rendah pada perlakuan perendaman bunga Rosella. Awal tingkat kebusukan muncul setelah 6 jam penyimpanan dan tingkat kebusukan lebih rendah pada perlakuan perendaman bunga Rosella.

SUMMARY

DANY YUNIARTI. Effects of soaking Rosella flower (*Hibiscuss sabdariffa L*) and the storage duration on the amount of bacterial and also on decay rate on broiler chicken thigh meat. The research was conducted on 23 September to 5 December 2015 at Teknologi Hasil Ternak Laboratory. The purpose of this research to determine interaction the effect of soaking Rosella flower (*Hibiscuss sabdariffa L*) and the storage duration on the amount of bacterial and also decay level broiler chicken thigh meat. Materials were used this research with 24 pieces thigh broiler carcass, 3 g Rosella flower, 40 g *Nutrient Agar*, 2 g pb acetat, 4l *aquadest* and spirtus. The research was experimental research by using a complete random design with two factors of Rosella flower concentrations (0 and 20%) and time of observation (0, 6 and 12 hours after soaking). The amount of bacterial and decay rate were analyzed quantitatively using ANOVA and if there are differences in test continued with Honestly Significant Difference (HSD). The result of this research showed that the interaction between the Rosella flower threatment and the storing duration has very significantly affected ($P < 0,01$) the amount of bacteria, but did not affect ($P > 0,05$) the level of the meat decay. Conclution that threatment either with or without soaking Rosella flower the longer storing duration, will significantly increase the amount bacteria until 12 hours. However, the soaking Rosella flower has lower the amount bacteria. The level of decay will start to appear after 6 hours storing and the level of decay has lower by soaking Rosella flower.