

## RINGKASAN

SONI QUSAERI. Sifat Fisik Daging Sapi Restrukturisasi dengan Susu Skim Sebagai bahan Pengikat. Penelitian telah dilaksanakan pada tanggal 01 sampai dengan 10 Desember 2015, di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman. Penelitian ini bertujuan untuk mengetahui level pemberian susu skim yang tepat terhadap pH, susut masak, dan daya ikat air pada daging sapi restrukturisasi. Materi yang digunakan adalah tetelan daging sapi yang diambil dari kios ibu Rohman didepan Rumah Pemotongan Hewan (RPH) Mersi Kabupaten Banyumas. Bahan yang digunakan saat penelitian yaitu tetelan daging sapi 5.000 gram, susu skim 150 gram, garam 100 gram, aquades 200 ml, larutan buffer 50 ml. Alat yang digunakan yaitu *waterbath* 1 unit, baskom plastik kecil 5 buah, pisau 1 buah, mika bening 10 lembar, gelas ukur 100 ml 2 buah, kantong plastik 5 buah, pH meter 1 buah, timbangan analitik 1 unit, kertas saring whatman 10 lembar, plat kaca 4 buah, beban 35 kg 2 buah, kulkas 1 unit, tisu 1 bungkus. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan perlakuan perbedaan level bahan pengikat masing-masing sebesar 0%; 0,5%; 1% dan 1,5% dengan 5 kali ulangan. Uji lanjut yang digunakan adalah uji *Duncan*. Peubah yang diamati yakni pH, susut masak (%) dan daya ikat air (%). Hasil penelitian menunjukkan bahwa pH memiliki pengaruh tidak nyata ( $p>0,05$ ) pada daging restrukturisasi dengan rata-rata 6,07-6,10, sedangkan susut masak memberikan perbedaan yang nyata ( $p<0,05$ ) dengan susut masak terendah pada susu skim level 1,5% yaitu 25,38% dan untuk daya ikat air memberikan perbedaan yang sangat nyata ( $p<0,01$ ) dengan daya ikat air tertinggi pada susu skim level 0,5% yaitu 46,93%. Kesimpulan dari penelitian ini yaitu bahan pengikat susu skim dengan level 0,5% menghasilkan daging sapi restrukturisasi terbaik.

## SUMMARY

SONI QUSAERI. The Physical Properties of Beef Restructuring With Skim Milk as The Binder. The Research has been conducted on 1<sup>st</sup> until December 10<sup>th</sup> , 2015, in the Livestock Product Technology Laboratory in Faculty of Animal Science, UNSOED. The objective of this research was to determine the proper levels of skim milk used as the binder and its effects on the pH, cooking loss, and water holding capacity in restructured beef. The material used is trimmed beef which buy from Mrs. Rohman's butchery in front of abattoirs in Mersi Banyumas. Materials used when research is 5,000 grams of trimmed beef , 150 grams of skim milk, 100 grams of salts, 200 ml of distilled water, 50 ml of buffer solution. The tools used are 1 unit of waterbath, 5 pieces of small plastic containers, 1 piece of knife, 10 sheets of transparent micas, 2 pieces of 100 ml measuring cups, 5 pieces of plastic bags, 1 unit of pH meter, 1 unit of an analytical balance, 10 sheets of Whatman filter papers, 4 pieces of glass plates, 2 pieces of 35 kg loaders, 1 unit of the refrigerator, 1 package of the tissue. The research used an experimental method, i.e. Completely Randomized Design (CRD) whose treatments were different levels of the binder usage, i.e. 0%; 0.5%; 1%, and 1.5%, each of which was repeated 5 times. Duncan test was used as the further test. The variables being measured were the pH, cooking loss (%) and water holding capacity (%). The results show that pH has no significant ( $p > 0.05$ ) effects on the restructured beef with an average ranging from 6.07 to 6.10, cooking loss has significant difference ( $p < 0.05$ ) with the lowest cooking loss at the skim milk level 1.5% that is 25.38%, the while water holding capacity provides a highly significant difference ( $p < 0.01$ ) with the highest water holding capacity at the skim milk level 0.5% ofthat is 46.93%. The conclusion of this study is that the skim milk binder at the level 0.5% produces the best restructurized beef.