

RINGKASAN

ANDIAWAN PRATAMA. Kadar Garam dan Tingkat Kemasiran Telur Asin Menggunakan Media Pengasin Berbeda. Penelitian bertujuan untuk mengetahui pengaruh media pengasinan berbeda terhadap kadar garam dan tingkat kemasiran telur asin. Pengambilan data penelitian dilaksanakan tanggal 30 September sampai dengan 7 Oktober 2015 di Laboratorium Kimia Organik, Fakultas Sains dan Teknik Prodi Kimia dan di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto. Materi penelitian yang digunakan adalah 78 butir telur itik umur 1 hari, garam 1170 g, serbuk kayu gergajian 4680 g, pasir 4680 g, serbuk batu bata merah 4680 g dan air secukupnya. Telur asin dibungkus dengan adonan pengasin dan diperam selama 12 hari. Penelitian ini terdiri dari 3 perlakuan : (P₁) serbuk kayu gergajian, (P₂) pasir, (P₃) serbuk batu bata merah, dengan 6 kali ulangan. Metode penelitian menggunakan eksperimental, dengan Rancangan Acak Lengkap untuk kadar garam dan Rancangan Acak Kelompok untuk tingkat kemasiran. Data dianalisis menggunakan analisis variansi dengan uji lanjut Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan bahwa penggunaan media pengasin berbeda berpengaruh nyata ($P < 0,05$) terhadap kadar garam dan berpengaruh sangat nyata ($P < 0,01$) terhadap tingkat kemasiran telur asin. Media pengasin serbuk kayu gergajian memiliki kadar garam paling rendah dibanding media pengasin lainnya, penggunaan media pengasin serbuk batu bata merah kadar garam telur asin lebih tinggi daripada media pengasin pasir. Telur asin dengan media serbuk kayu gergajian memiliki kemasiran paling rendah dibandingkan media pengasin lainnya, telur asin dengan media pengasin pasir mempunyai kemasiran yang sama dengan media pengasin serbuk batu bata merah. Kesimpulan, media pengasin serbuk kayu gergajian paling rendah kadar garam dan kemasirannya.

SUMMARY

ANDIAWAN PRATAMA. Salt Content and Granular Level of Salted Eggs Yielded From Different Salting Mediums. The research aimed to determine the effect of different salting mediums on salt content and granular level of salted eggs. The Collections of data of the research were held from September 30th until October 7th 2015 in the Chemical Organic Laboratory, Science and Engineering Faculty, Chemical Study Program and the Laboratory of Animal Product Technology, Animal Science Faculty of Jenderal Soedirman University, Purwokerto. The reasearch materials were 78 duck eggs aged one day after being laid, 1170 gram of salt, 4680 gram of sawdust, 4680 gram of sand, 4680 gram of red brick powder and enough amount of water. The eggs had been wrapped in salting medium and stored for 12 days. There were three treatments in this research : (P₁) sawdust, (P₂) sand, (P₃) red brick powder, with 6 replications. To measure the salt content, this experimental research used a completely randomized design, while for the granular level it used a randomized block design. The data were analyzed by variance analysis, further tested by using honestly significant difference test. The results of the reasearch showed that there were significant effects of using different salting mediums ($P < 0.05$) on salt content and highly significant effects ($P < 0.01$) on granular level of the eggs. Compared to the other salting mediums, the sawdust medium yielded the lowest salt content, while the red brick powder yielded the highest one. In terms of the granular quality, the sawdust medium yielded the lowest one, while the sand and the red brick powder mediums had the similar ability. Sawdust salting medium, therefore, produced the lowest salt content and granular level.