

RINGKASAN

AHMAD FAIZAL UMAM. Pengaruh Jenis Media Pengasin terhadap Kadar Protein dan Tingkat Kemasiran Telur Asin. Penelitian bertujuan untuk mengetahui pengaruh media pengasin yang berbeda terhadap kadar protein dan tingkat kemasiran telur asin. Pengambilan data dilaksanakan pada tanggal 21 Mei sampai dengan 29 Juli 2015 di Laboratorium Teknologi Hasil Ternak Fakultas Peternakan untuk uji tingkat kemasiran telur asin dan di Laboratorium Kimia Organik Fakultas Matematika dan Ilmu Pengetahuan Alam (MIPA) Universitas Jenderal Soedirman Purwokerto. Materi penelitian yang digunakan adalah 96 butir telur itik berumur 1 hari berasal dari Sokaraja Banyumas, garam 5,256 g, serbuk batu bata 9,198 g, tanah liat 9,198 g, abu gosok 2,628 g dan air 1,600 ml. Metode penelitian menggunakan eksperimental, dengan menggunakan Rancangan Acak Lengkap untuk uji kadar protein dan Rancangan Acak Kelompok untuk uji tingkat kemasiran dengan 17 panelis semi terlatih. Perlakuan jenis media pengasin yaitu: (P_1) media batu bata, (P_2) media batu bata dan abu gosok, (P_3) media tanah liat (P_4) media tanah liat dan abu gosok. Hasil penelitian menunjukkan bahwa media pengasin yang berbeda berpengaruh sangat nyata ($P < 0,01$) terhadap kadar protein telur asin sedangkan pada tingkat kemasiran telur asin berpengaruh tidak nyata ($P > 0,05$). Kesimpulan, kadar protein tertinggi pada telur asin yang dibalut dengan batu bata, abu gosok dan tanah liat, abu gosok.

SUMMARY

AHMAD FAIZAL UMAM. The effect of the media type of salting to the protein level and granular level of salted egg. The research aimed to find out the effect of difference salting media to the protein level and granular level of salted egg. Taking data was conducted on 21 May to 29 July 2015 at Laboratory of farm production technology at farm faculty to examine the granular level of salted egg and at Laboratory of Organic Chemical at Math and natural science faculty (MIPA) in the Jenderal Soedirman University Purwokerto. Research material that used in this research was 96 eggs of duck with age 1 day they came from Sokaraja Banyumas, salt 5,256 g, brick powder 9,198 g, clay 9,198 g, scouring sand 2,628 g and water 1,600 ml. Method of research used experimental, Complete Random Design to examine the protein level and Group Random Design to examine the granular level with 17 panelists of semi trained. The treatment of the media type of salting was: (P₁) brick media, (P₂) brick media and scouring sand media, (P₃) clay media (P₄) clay media and scouring media. The result of research showed that difference salting media gave the very real effect ($P < 0,01$) to the protein rate of salted egg and the granular level of salted egg gave unreal effect ($P > 0,05$). The conclusion, based on result of research could be concluded that the highest protein brick, scouring media and clay, scouring sand.