

RINGKASAN

ARI ERMAWATI. Sifat Fisik Daging Sapi Restrukturisasi dengan Lesitin Kedelai sebagai Bahan Pengikat. Penelitian dilaksanakan tanggal 14 Desember sampai dengan 19 Desember 2015 di Laboratorium Teknologi Hasil Ternak dan Laboratorium Ilmu Bahan Makanan Ternak Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto. Penelitian ini bertujuan untuk mengetahui level pemberian lesitin kedelai yang tepat terhadap pH, susut masak, dan daya ikat air pada daging sapi restrukturisasi. Materi penelitian yang digunakan adalah *tetelan* daging sapi yang diambil dari kios ibu Rohman depan Rumah Pemotongan Hewan (RPH) Mersi Kabupaten Banyumas, garam, aquades, larutan buffer, lesitin kedelai. Penelitian dilakukan dengan metode *experimental laboratory* menggunakan rancangan percobaan Rancangan Acak Lengkap 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 perlakuan memiliki pengaruh tidak nyata pada pH daging restrukturisasi dengan rentang nilai antara 5,58-5,68, sedangkan pada susut masak dan daya ikat air memberikan perbedaan yang nyata ($p < 0,05$) dengan nilai berkisar antara 24,40% - 35,84% dan 38,27% - 49,25%. Penelitian dapat disimpulkan bahwa penambahan lesitin kedelai dengan level 1,5% memperoleh hasil daging restrukturisasi terbaik dengan indikator nilai susut masak terendah yaitu 24,40% dan nilai daya ikat air yang tertinggi yaitu 49,25%.

SUMMARY

ARI ERMAWATI. Physical Characteristics of Restructurized Beef with Soybean Lecitine as Binding Agent. Research was conducted on December 14th – 19th 2015 in Laboratory of Animal Product Technology and Animal Feedstuff Faculty of Animal Science, Jenderal Sudirman University, Purwokerto. This research aimed to determine the proper giving of soybean lecithine on pH, cooking losses and water holding capacity in restructurized meat. The research objective was to determine the right binding agent on pH, cooking losses, and water holding capacity on restructurized beef. The materials of research used were pieces of beef taken from Mrs. Rohman shop in front of Mersi Abattoir in Banyumas District, salt, aquades, buffer solution, soybean lecithine. The research method was experimental laboratory using a completely randomized design with difference level treatments of each binder 0%; 0.5%; 1% and 1.5% with 5 repetitions. Further test used was *Duncan* test. The variables were pH, cooking losses (%) and water holding capacity (%). The results showed that treatmens had no real effect on the pH of the restructuring meat with range values between 5,58-5,68, while the cooking losses and water holding capacity affected significantly ($p < 0.05$) with range values 24,40% - 35,84% and 38,268% - 49,252%. Conclusions of this research are the addition of 1.5% soybean lecithine was the best results due to the restructurized meat resulted the smallest value of cooking losses in a number of 24,40% and the highest water holding capacity was 49,252%.