

## RINGKASAN

TUTUT SUSANTI. Daya Ikat Air dan Keempukan Daging Ayam Petelur Afkir yang Direndam Sari Buah Markisa Kuning (*Passiflora flavicarpa*) dengan Lama Berbeda. Pengambilan data dilaksanakan mulai 28 Desember 2015 sampai 1 Januari 2016. Tujuan penelitian adalah untuk mengetahui pengaruh lama perendaman sari buah markisa kuning yang terbaik terhadap daya ikat air dan keempukan daging ayam petelur afkir. Materi yang digunakan adalah daging ayam petelur afkir bagian dada sebanyak 20 potong dan buah markisa kuning sebanyak 20 buah. Rancangan penelitian menggunakan rancangan acak lengkap (RAL). Perlakuan yang diterapkan adalah P0 = tanpa perendaman, P1 = direndam dalam sari buah markisa kuning dengan lama perendaman 15 menit, P2 = direndam dalam sari buah markisa kuning dengan lama perendaman 30 menit, P3 = direndam dalam sari buah markisa kuning dengan lama perendaman 45 menit, dan P4 = direndam dalam sari buah markisa kuning dengan lama perendaman 60 menit, dengan 4 kali ulangan. Hasil penelitian menunjukkan bahwa daging ayam petelur afkir yang direndam dalam sari buah markisa kuning dengan lama perendaman berbeda berpengaruh tidak nyata ( $P > 0,05$ ) terhadap daya ikat air daging ayam petelur afkir, tetapi berpengaruh sangat nyata ( $P < 0,01$ ) terhadap keempukan daging ayam petelur afkir. Hasil uji lanjut membentuk persamaan regresi  $Y = 0,0681 + 0,003 X$  ( $r = 0,51$ ). Semakin lama waktu perendaman dalam sari buah markisa kuning sampai dengan 60 menit menghasilkan daya ikat air yang sama, dan dapat meningkatkan keempukan daging ayam petelur afkir.

## SUMMARY

TUTUT SUSANTI. Water holding capacity and tenderness of meat chicken laying salvage the soaked with yellow passion Fruit (*Passiflora flavicarpa*). Data collection was conducted from December 28th 2015 until January 1, 2016. The purpose of the study was to determine the effect of soaking time yellow passion fruit juice is best to water holding capacity and tenderness of meat of culled laying hens. The material used is chicken laying rejects chest and as many as 20 pieces of yellow passion fruit as many as 20 pieces. The study design used a completely randomized design (CRD). The treatment applied is P0 = without soaking, P1 = soaked in juice yellow passion with a long soaking 15 minutes, P2 = soaked in juice yellow passion with soaking time 30 min, P3 = soaked in juice yellow passion with soaking time 45 minutes and P4 = soaked in yellow passion fruit juice with a soaking time of 60 minutes, with four replications. The results showed that laying hens culled meat marinated in yellow passion fruit juice with different soaking time effect is not significant ( $P > 0.05$ ) to the water holding capacity of meat laying hens culled, but highly significant ( $P < 0.01$ ) in to the tenderness of meat laying hens culled. The test results further establish the regression equation  $Y = 0.0681 + 0.003 X$  ( $r = 0.51$ ). The longer the time of immersion in yellow passion fruit juice to 60 minutes produces the same water holding capacity, and can improve the tenderness of meat of culled laying hens.