

RINGKASAN

WINI NUR AZIZAH. Level Penggunaan Angkak dalam Proses *Curing* dengan Metode *Curing* Basah Terhadap pH, Kadar Air, dan Organoleptik Kornet Daging Ayam. Penelitian dilaksanakan pada tanggal 16 sampai dengan 22 Desember 2015, di Laboratorium Teknologi Hasil Ternak dan Laboratorium Ilmu Bahan Makanan Ternak Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto. Penelitian bertujuan mengkaji pengaruh penggunaan angkak dan perlakuan penggunaan angkak yang tepat terhadap pH, kadar air, dan organoleptik (warna dan rasa) kornet daging ayam.

Materi yang digunakan dalam penelitian ini adalah daging ayam broiler, angkak, gula, garam dapur, tepung tapioka, susu skim, air, es batu, larutan buffer pH 7, dan aquades. Metode yang digunakan adalah metode eksperimen dengan variabel yang diamati pH, kadar air, dan organoleptik (warna dan rasa) kornet daging ayam. Penelitian menggunakan Rancangan Acak Kelompok (RAK) untuk pengujian pH dan kadar air, serta Rancangan Acak Lengkap (RAL) untuk pengujian organoleptik. Perlakuan level penggunaan angkak yaitu 0% (A_0), 5% (A_1), 10% (A_2), 15% (A_3) dari berat daging. Data dianalisis menggunakan analisis variansi dan dilanjutkan dengan Uji Beda Nyata Jujur.

Hasil penelitian menunjukkan level penggunaan angkak dalam proses *curing* dengan metode *curing* basah berpengaruh nyata ($P < 0.05$) terhadap pH kornet daging ayam dan berpengaruh sangat nyata ($P < 0.01$) terhadap kadar air dan organoleptik yaitu warna serta rasa kornet daging ayam. Rataan pH, kadar air, organoleptik warna dan rasa masing-masing perlakuan yaitu A_0 : 6.017, A_1 : 5.905, A_2 : 5.878, A_3 : 5.923 ; A_0 : 76.950%, A_1 : 74.969%, A_2 : 76.197%, A_3 : 76.593% ; A_0 : 3.7, A_1 : 2.4, A_2 : 2.1, A_3 : 1.8; A_0 : 3.4, A_1 : 2.0, A_2 : 2.3, A_3 : 2.3. Kesimpulan, level penggunaan angkak dalam proses *curing* dengan metode *curing* basah menghasilkan pH dan kadar air yang lebih rendah, serta dapat memperbaiki organoleptik warna dan rasa kornet daging ayam. Level penggunaan angkak 5% adalah yang terbaik ditinjau dari segi ekonomis.

SUMMARY

WINI NUR AZIZAH. Level of Use Angkak in the Process of Curing by Method of Wet Curing Against pH, Moisture, and Organoleptik Chicken Corned. The research was conducted on the 16th up to 22nd of December, 2015, in the Laboratory of Animal Product Technology and Laboratory of Materials Science, Faculty of Animal Science, University of Jenderal Soedirman, Purwokerto. The aims of this research to study the effect of the use of angkak and angkak use proper treatment to pH, moisture content, and organoleptic (flavor and color) chicken corned.

The material used in this study are broiler meat, red yeast rice, sugar, salt, starch, skim milk, water, ice cubes, pH 7 buffer solution, and distilled water. The method used is an experimental method with the observed variables pH, water content, and organoleptic (flavor and color) chicken corned. Research using Random Design (RBD) for testing pH and water content, as well as completely randomized design (CRD) for organoleptic testing. The treatment level of use of red yeast rice is 0% (A_0), 5% (A_1), 10% (A_2), 15% (A_3) of the weight of the meat. Data were analyzed using analysis of variance followed by Honestly Significant Difference Test.

The results showed the level of use of angkak in the curing process with curing wet methods significantly ($P < 0.05$) to pH chicken corned and highly significant ($P < 0.01$) in the moisture content and organoleptic of the color and flavor of corned chicken meat. The mean pH, moisture content, organoleptic flavor and color of each treatment that A_0 : 6017, A_1 : 5905, A_2 : 5,878, A_3 : 5,923; A_0 : 76 950%, A_1 : 74 969%, A_2 : 76 197%, A_3 : 76 593%; A_0 : 3.7, A_1 : 2.4, A_2 : 2.1, A_3 : 1.8; A_0 : 3.4, A_1 : 2.0, A_2 : 2.3, A_3 : 2.3. The conclusion, the level of use of angkak in the curing process with curing wet method produces pH and lower moisture content, and can improve the organoleptic color and taste of chicken corned. Level of use Angkak 5% is the best in terms of economy.