

RINGKASAN

SAHAL ANIFAN. Pengaruh Lama Pembaluran Jus Buah Naga Merah (*Hylocereus polyrhizus*) terhadap Sifat Fisik Daging Dada Ayam Petelur Afkir. Penelitian dilaksanakan mulai tanggal 7 sampai dengan 11 Desember 2015 di Laboratorium Teknologi Hasil Ternak dan Laboratorium Ilmu Bahan Makanan Ternak Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto. Penelitian bertujuan mengkaji lama waktu pembaluran jus buah naga merah terhadap pH, daya ikat air dan susut masak daging ayam petelur afkir. Materi yang digunakan adalah enam kg daging dada ayam petelur afkir dan 1,4 kg buah naga merah. Metode yang digunakan adalah metode eksperimental menggunakan Rancangan Acak Lengkap (RAL) dengan empat perlakuan yaitu K₀ (tanpa dibalur jus buah naga merah), K₁ (dibalur jus buah naga merah selama 15 menit), K₂ (dibalur jus buah naga merah selama 30 menit), K₃ (dibalur jus buah naga merah selama 45 menit), dan setiap perlakuan diulang lima kali. Peubah yang diukur adalah pH, daya ikat air dan susut masak. Hasil penelitian menunjukkan lama pembaluran jus buah naga merah sebanyak 7,8% dari berat daging berpengaruh tidak nyata ($P>0,05$) terhadap pH, daya ikat air, dan susut masak daging dada ayam petelur afkir. Rataan nilai pH adalah K₀: $6,06\pm0,17$, K₁: $5,91\pm0,10$, K₂: $5,93\pm0,19$, K₃: $5,95\pm0,14$. Rataan nilai daya ikat air adalah K₀: $49,56\pm5,48\%$, K₁: $47,60\pm6,42\%$, K₂: $47,46\pm6,23\%$, K₃: $47,36\pm5,98\%$. Rataan nilai susut masak adalah K₀: $29,75\pm4,13\%$, K₁: $29,91\pm4,40\%$, K₂: $31,09\pm3,80\%$, K₃: $31,24\pm2,64\%$. Kesimpulan, pembaluran daging ayam petelur afkir bagian dada menggunakan jus buah naga merah sebanyak 7,8% dari berat daging dengan waktu pembaluran sampai 45 menit menghasilkan sifat fisik daging ayam petelur afkir bagian dada yang sama.

SUMMARY

SAHAL ANIFAN. Effect of smearing time using red dragon fruit juice on breast meat physical characteristic of breast meat spent layer chicken. This research held from 7 to 11 december 2015 in the Animal Science Faculty Jenderal Soedirman University Purwokerto. The aims of this research was to investigate the effect of smearing time using dragon fruit juice on pH, water holding capacity and cooking losses breast meat of spent layer chicken. The materials used six kg breast meat of spent layer chicken and 1,4 kg red dragon fruit. The method used an experimental method using a Completely Randomized Design (CRD) with four treatments namely K_0 (not smeared red dragon fruit), K_1 (smeared red dragon fruit during 15 minutes), K_2 (smeared red dragon fruit during 30 minutes), K_3 (smeared red dragon fruit during 45 minutes), and each treatments were replicated five times. The measured variables were pH, water holding capacity and cooking losses. The result showed that the smearing time using red dragon fruit juice as much as 7,8% of the weight of meat not significant effect ($P>0,05$) on the pH, water holding capacity and cooking losses of breast meat of spent layer chicken. The averages on pH values were K_0 : $6,06 \pm 0,17$, K_1 : $5,91 \pm 0,10$, K_2 : $5,93 \pm 0,19$, K_3 : $5,95 \pm 0,14$. The averages on water holding capacity values were K_0 : $49,56 \pm 5,48\%$, K_1 : $47,60 \pm 6,42\%$, K_2 : $47,46 \pm 6,23\%$, K_3 : $47,36 \pm 5,98\%$. The averages on cooking losses values were K_0 : $29,75 \pm 4,13\%$, K_1 : $29,91 \pm 4,40\%$, K_2 : $31,09 \pm 3,80\%$, K_3 : $31,24 \pm 2,64\%$. The conclusion is smearing breast meat of spent layer chicken using red dragon fruit juice as much as 7,8% of the weight with smearing time until 45 minutes produced similar physical characteristic of meat spent layer chicken.