

ABSTRAK

Tujuan penelitian untuk mengkaji pengaruh lama waktu pembaluran daging ayam petelur afkir bagian paha dengan belimbing wuluh (*Averrhoa bilimbi* L.) yang ditinjau dari keempukan, nilai pH, daya ikat air dan susut masak. Materi yang digunakan dalam penelitian adalah 10 ekor ayam petelur ayam afkir strain Lohmann Brown umur 90-96 minggu, belimbing wuluh 1000 g, larutan buffer pH 7 dan aquadest. Metode yang digunakan dalam penelitian adalah metode eksperimen, dengan rancangan percobaan Rancang Acak Lengkap (RAL) yang terdiri dari 4 perlakuan dan 5 ulangan. Perlakuan dalam penelitian menggunakan belimbing wuluh konsentrasi 20% dari bobot daging yang digunakan yang terdiri dari R1= Lama pembaluran 30 menit; R2= Lama pembaluran 60 menit; R3= Lama pembaluran 90 menit; R4= Lama pembaluran 120 menit. Rataan nilai keempukan yang diperoleh dalam penelitian yaitu: R1= 0.036 mm/g/detik; R2= 0.039 mm/g/detik; R3= 0.042 mm/g/detik; R4= 0.044 mm/g/detik. Rataan nilai pH yang diperoleh dalam penelitian yaitu: R1= 4.76; R2= 4.68; R3= 4.51; R4= 4.38. Rataan nilai daya ikat air yang diperoleh dalam penelitian yaitu: R1= 27.40%; R2= 28.29%; R3= 31.91%; R4= 38.78. Rataan nilai susut masak yang diperoleh dalam penelitian yaitu: R1= 36.55%; R2= 37.52%; R3= 42.31%; R4= 39.09%. Hasil analisis variansi (anava) menunjukkan bahwa pembaluran belimbing wuluh berpengaruh nyata ($P < 0.05$) terhadap nilai keempukan, berpengaruh sangat nyata ($P < 0.01$) terhadap nilai pH dan berpengaruh tidak nyata ($P > 0.05$) terhadap daya ikat air serta susut masak daging ayam petelur afkir bagian paha. Kesimpulan, lama waktu pembaluran dengan belimbing wuluh sampai dengan 120 menit menghasilkan nilai keempukaan yang lebih tinggi dan nilai pH yang lebih rendah, namun menghasilkan nilai daya ikat air dan susut masak sama.

Kata Kunci: Belimbing Wuluh, Keempukan, Nilai pH, Daya Ikat Air, Susut Masak.

ABSTRACT

The purpose of the study was to examine the effect of the duration of culled laying hens thigh with starfruit (*Averrhoa bilimbi* L.) in terms of tenderness, pH value, water holding capacity and cooking loss. The materials used in this study were 10 Lohmann Brown strains of culled laying hens 90-96 weeks old, 1000 g of starfruit, pH 7 buffer solution and aquadest. The method used in the study was an experimental method, with a completely randomized design (CRD) consisting of 4 treatments and 5 replications. The treatments in this study used starfruit with a concentration of 20% of the weight of the meat used which consisted of R1 = 30 minutes of coating time; R2 = 60 minutes of coating time; R3 = 90 minutes of coating time; R4 = 120 minutes of coating time. The average values of tenderness obtained in the study were: R1 = 0.036 mm/g/sec; R2 = 0.039 mm/g/sec; R3 = 0.042 mm/g/sec; R4 = 0.044 mm/g/sec. The average pH values obtained in the study are: R1 = 4.76; R2 = 4.68; R3 = 4.51; R4 = 4.38. The average value of the water holding capacity obtained in the study were: R1 = 27.40%; R2 = 28.29%; R3 = 31.91%; R4 = 38.78. The average cooking losses obtained in the study were: R1 = 36.55%; R2 = 37.52%; R3 = 42.31%; R4 = 39.09%. Treatments that had a significant effect were further tested with the Honestly Significant Difference Test. The results of the analysis of variance (ANOVA) showed that the coating time of starfruit had a significant effect ($P < 0.05$) on the tenderness value, had a very significant effect ($P < 0.01$) on the pH value and the significant had no effect ($P > 0.05$) on the water holding capacity and cooking losses of laying hens, the thighs part. The conclusion, the coating time of culled laying hens with starfruit at the 120 minutes of coating time resulted in higher tenderness values and lower pH values, however, the values of water holding capacity and cooking loss are the same.

Key words: Starfruit, Tenderness, pH Value, Water Holding Capacity, Cooking Losses.