

## RINGKASAN

**ISRINA QUNINTASARI.** Pengaruh Lama Simpan Terhadap Total Bakteri dan Tingkat Kebusukan Daging Ayam Broiler yang Direndam Air Dingin (5-10°C), telah dilaksanakan tanggal 26 Januari sampai 5 Februari 2017 di Laboratorium Mikrobiologi Teknologi Pangan, Fakultas Pertanian, Universitas Jenderal Soedirman Purwokerto. Tujuan penelitian adalah mengkaji pengaruh lama simpan terhadap total bakteri dan tingkat kebusukan daging ayam broiler yang direndam air dingin 5-10°C. Materi yang digunakan adalah 20 karkas dada, air, es, media NA (Nutrient Agar), dan Pb Asetat. Metode yang digunakan yaitu metode eksperimen dengan menggunakan Rancangan Acak Lengkap (RAL). Perlakuan yang diterapkan adalah P0 = direndam air dingin 30 menit + tanpa penyimpanan ; P1 = direndam air dingin 30 menit + disimpan selama 4 jam ; P2 = direndam air dingin 30 menit + disimpan selama 8 jam, P3 = direndam air dingin 30 menit + disimpan selama 12 jam. Setiap perlakuan masing – masing diulang empat kali. Peubah yang diukur yaitu total bakteri dan tingkat kebusukan. Data yang diperoleh dianalisis menggunakan analisis variansi dan dilanjutkan uji orthogonal polynomial. Hasil penelitian menunjukkan bahwa lama penyimpanan berpengaruh sangat nyata ( $P < 0,01$ ) terhadap total bakteri tetapi berpengaruh tidak nyata ( $P > 0,05$ ) terhadap tingkat kebusukan. Rataan total bakteri daging ayam broiler yang sudah direndam air dingin 5-10°C dengan tanpa penyimpanan dan lama penyimpanan 4 jam, 8 jam, dan 12 jam adalah secara berurutan yaitu  $3.06 \times 10^4$  cfu/g,  $6.75 \times 10^5$  cfu/g,  $2.17 \times 10^6$  cfu/g, dan  $1,35 \times 10^7$  cfu/g. Nilai rata-rata tingkat kebusukan yaitu 1.05 ( Tidak ada noda coklat). Kesimpulannya adalah daging ayam broiler yang direndam air dingin 5-10°C selama 30 menit dapat menurunkan bakteri awal sehingga peningkatan bakteri lebih rendah. Daging ayam broiler yang direndam air dingin 5-10°C selama 30 menit disimpan sampai 12 jam belum menunjukkan tanda kebusukan.

## ***SUMMARY***

**ISRINA QUNINTASARI.** The effect of storage time to the total bacteria and the decay rate of broiler meat soaked in cold water 5-10°C, was held on January 26 to February 5, 2017 in the Laboratory of Microbiology of Food Technology, Faculty of Agriculture, University of Jenderal Sudirman Purwokerto. The aim of research is to assess the effect of storage time to total bacteria and the decay rate of broiler meat is soaked in cold water 5-10°C. The materials used were 20 carcass chest, water, and ice. The method used is an experimental method by using a completely randomized design (CRD). Treatment applied is P0 = soaked in cold water for 30 minutes + without storage; P1 = soaked in cold water for 30 minutes + kept for 4 hours; P2 = soaked in cold water for 30 minutes + kept for 8 hours, P3 = soaked in cold water for 30 minutes + stored for 12 hours. Each treatment was repeated four times. Parameters measured are total bacteria and decay rate. Data were analyzed using variance analysis and continued test of orthogonal polynomials. The results showed that the storage time was highly significant ( $P < 0.01$ ) to total bacteria but the effect was not significant ( $P > 0.05$ ) on the level of decay. The average of total bacterial broiler meat that has been soaked in cold water 5-10°C with no storage and storage time 4 hours, 8 hours, and 12 hours in a sequence is  $3.06 \times 10^4$  cfu / g,  $6.75 \times 10^5$  cfu / g,  $2.17 \times 10^6$  cfu / g, and  $1.35 \times 10^7$  cfu / g. The average value decay rate is 1:05 (No brown stain). The conclusion is broiler meat are soaked in cold water 5-10°C for 30 minutes can reduce early bacterial so lower increase in bacteria. Broiler meat

soaked in cold water for 30 minutes 5-10°C stored up to 12 hours has not been showing decay.