

RINGKASAN

MOCH RONY FIRMANSAH. Pengaruh Pembaluran Asam Jawa (*Tamarindus indica Linn*) Terhadap Kadar Air dan Susut Masak Pada Daging Itik Afkir Bagian Paha. Penelitian bertujuan untuk mengetahui pengaruh pembaluran Asam Jawa terhadap perubahan kadar air dan susut masak daging itik petelur afkir bagian paha. Mengkaji jumlah level optimal pembaluran Asam Jawa (*Tamarindus indica Linn*) dalam mempertahankan kadar air dan susut masak daging itik afkir bagian paha. Pengambilan data penelitian pada tanggal 9 sampai dengan 13 Januari 2017. Penelitian dilakukan di Laboratorium Ilmu Bahan Pakan dan Laboratorium Teknologi Hasil Ternak Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto. Materi yang digunakan adalah 10 ekor itik Tegal (betina) petelur afkir Asam Jawa yang digunakan adalah Asam Jawa matang tanpa kulit dan tanpa biji, serta aquades 187,64 ml. Metode yang digunakan dalam penelitian adalah metode eksperimen dengan peubah yang diukur yaitu kadar air dan susut masak daging itik afkir bagian paha. Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok (RAK) dengan empat perlakuan dan lima kali ulangan. Yaitu pembaluran Asam Jawa (Tanpa pembaluran, pembaluran 5%, pembaluran 15% dan pembaluran 25%) pada daging itik afkir bagian paha selama 60 menit. Berdasarkan hasil analisis menunjukkan bahwa tanpa pembaluran, pembaluran Asam Jawa taraf 5%, 15% dan 25% berpengaruh tidak nyata ($P>0,05$) terhadap kadar air dan susut masak daging itik afkir bagian paha. Rataan kadar air daging itik afkir tanpa dibalur, dibalur 5%, 15% dan 25% yaitu 76.44%, 77.84%, 74.68%, dan 75.52%. Rataan susut masak daging itik afkir tanpa dibalur, dibalur 5%, dibalur 15% dan dibalur 25% yaitu 38.46%, 41.46%, 39.44%, dan 38.20%. Kesimpulan daging itik afkir bagian paha tanpa pembaluran, pembaluran dengan buah Asam Jawa 5%, pembaluran 15%, dan pembaluran 25% menghasilkan kadar air dan susut masak yang relatif sama. Pembaluran daging itik afkir bagian paha dengan buah Asam Jawa pada level 5% memberikan hasil kadar air dan susut masak pada kisaran normal.

SUMMARY

MOCH RONY FIRMANSAH. Wrapping effect of Tamarind (*Tamarindus indica Linn*) and Against Water Content and Cooking Losses In Section Thigh Meat ducks culled. This study aimed to determine the effect of covering to changes in water content and cooking losses of the meat duck as salvage thigh. Assessing the number of optimal level wrapping Tamarind (*Tamarindus indica Linn*) in water content and cooking losses of the meat duck as salvage thigh. The data retrieval research is on the 9th through January 13th, 2017. The study was conducted at the Livestock Product Technology Laboratory and Animal Feed Stuff Laboratory Faculty of Animal Science Jenderal Soedirman University Purwokerto. The materials are used 10 ducks Tegal (female) layer used salvage Tamarind is cooked skinless and seedless, and 187.64 ml of distilled water. The method are used in this research is the experimental method and the variables that measured the water content and cooking losses duck thigh meat of culled. The experimental design used was a randomized block design (RAK) with four treatments and five replications wrapping Tamarind (without wrap, wrap 5%, wrap 15% and wrap 25%) in the thigh meat of ducks salvage while 60 minute. Based on the results of the analysis indicate that wrapping Tamarind level of 5%, 15% and 25% effect was not significant ($P > 0.05$) on the water content and cooking losses of the meat duck as salvage thigh. The average water content of duck meat of culled without wrapping, wrap 5%, wrap 15% and wrap 25%, is 76.44%, 77.84%, 74.68% and 75.52%. The average cooking losses of duck meat without wrapping, wrap 5%, wrap 15% and wrap 25%, is 38.46%, 41.46%, 39.44% and 38.20%. Conclusion duck meat culled thigh with fruit Tamarind without wrapping, wrap 5%, wrap 15% and wrap 25% produced water content and cooking losses relative equal. Wrapping rejects thigh duck meat with fruit Tamarind at level of 5% produced water content and cooking losses at normal range.