

RINGKASAN

Penelitian berjudul “Kadar Asam Laktat dan Nilai pH Sosis Fermentasi Daging Ayam Petelur Afkir yang Ditambahkan Kefir Pasta dengan Level Berbeda”. Penelitian dan pengambilan data dilaksanakan pada hari Senin, 20 Februari 2017 sampai dengan hari Selasa 28 Februari 2017 di Laboratorium Teknologi Hasil Ternak Fakultas Peternakan, Universitas Jenderal Soedirman Purwokerto. Penelitian bertujuan untuk mengkaji pengaruh penambahan kefir pasta dengan level yang berbeda terhadap pH dan kadar asam laktat sosis fermentasi daging ayam petelur afkir

Materi yang digunakan adalah daging ayam petelur afkir (bagian dada dan paha), lemak (abdomen dan subkutan) dengan rasio antara daging dan lemak 80% : 20%, selongsong sosis kolagen, garam 2%, gula 1,5%, bumbu-bumbu (bawang putih 0,5%, lada putih 0,5%, cabai merah 0,5%, paprika merah 0,3%, dan kunyit 0,2%) dan kefir pasta. Metode penelitian adalah metode eksperimen menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 4 ulangan. Perlakuan meliputi P₀: Sosis tanpa penambahan *starter* kefir pasta (kontrol), P₁: Sosis dengan penambahan *starter* kefir pasta 0,5%, P₂: Sosis dengan penambahan *starter* kefir pasta 1,0%, P₃: Sosis dengan penambahan *starter* kefir pasta 1,5%, P₄: Sosis dengan penambahan *starter* kefir pasta 2,0%.

Hasil menunjukkan bahwa penambahan kefir pasta sebagai starter sosis fermentasi daging ayam petelur afkir memberikan pengaruh yang sangat nyata terhadap kadar asam laktat dan pH Sosis, dengan rata-rata kadar asam laktat 1,70%, 1,69%, 1,40%, 1,37% dan 1,25%, serta rata-rata pH sosis 4.59, 4.85, 5.03, 5.13, dan 5.22. Kesimpulan penelitian adalah sosis fermentasi dengan penambahan kefir pasta sebagai starter mencapai 2% memiliki persentase kadar asam laktat yang semakin menurun dan pH sosis yang semakin meningkat.

SUMMARY

A research entitled Lactic Acid Content and pH Value of Fermented Sausage from Spent Hen Meat added with Different Level of Kefir Paste was conducted on February 20th until February 28th 2017 at the Laboratory of Animal Product Technology, Faculty of Animal Husbandry, University of Jenderal Soedirman, Purwokerto. The aim of this research was to study the effect of adding kefir paste with different level on pH value and lactic acid content of fermented sausage from spent hen meat.

The materials were spent hen meat (breast and thighs), fat (abdominal and subcutan fats) with ratio of meat and fat 80% : 20%, collagen casings, salt 2%, sugar 1,5%, spices (0,5% garlic powder, 0,5% white pepper powder, 0,5% red chili powder, 0,3% paprika powder, 0,2% turmeric powder) and kefir paste. The research method used was experimental method using a Completely Randomized Design (RAL) with 5 treatments and 4 replications. The treatments were P0: Sausage without addition of kefir paste starter (control), P1: Sausage with addition of kefir paste starter 0,5%, P2: Sausage with addition of kefir paste starter 1.0%, P3: Sausage with addition of kefir paste Starter 1.5%, P4: Sausage with the addition of kefir paste starter 2.0%.

The result showed that the addition of kefir paste as starter for fermented sausage from spent hens meat resulted in highly significant effects on lactic acid and pH, with lactic acid level were 1.70%, 1.69%, 1.40%, 1,37% and 1.25%, and average pH were 4.59, 4.85, 5.03, 5.13, and 5.22. In conclusion, fermented sausage with the addition of kefir paste as a starter up to 2% has a reduced lactic acid content, and an increase pH values.