

Skripsi

**PENGARUH KONSENTRASI ENZIM FISIN KASAR PADA
PERENDAMAN DAGING SAPI TERHADAP
KARAKTERISTIK DAGING SETELAH PERENDAMAN**



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**Pengaruh Konsentrasi Enzim Fisin Kasar Pada
Perendaman Daging Sapi Terhadap Karakteristik
Daging Sapi Setelah Perendaman**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi enzim fisin kasar pada perendaman daging sapi terhadap karakteristik kimia dan sensori daging sapi setelah perendaman. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu perendaman daging sapi dengan konsentrasi enzim fisin kasar 0%; enzim fisin kasar 2,5%; enzim fisin kasar 5%; enzim fisin kasar 7,5%, dan enzim fisin kasar 10%. Data penelitian dianalisis menggunakan ANOVA dan jika berbeda nyata dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan memberikan pengaruh nyata terhadap tingkat kekerasan daging, daya ikat air, susut masak, kadar protein, sensori tekstur, dan sensori warna, tetapi tidak berpengaruh nyata terhadap nilai pH dan sensori aroma. Perlakuan terbaik berdasarkan analisa sensori daging yang direndam enzim fisin kasar yaitu perlakuan E (penambahan enzim fisin kasar 10%) dengan nilai rata-rata sensori warna 3,05, sensori aroma 3, sensori tekstur 3,14. Hasil analisis kimia dari perlakuan E adalah kekerasan daging 69,79 N/cm²; daya ikat air 60,67%; susut masak 13,07%; pH 6,3; dan kadar protein 39,77%.

Kata kunci: daging sapi, enzim fisin, perendaman.



Effect of Addition of Crude Ficin Enzyme Concentration on Soaking Beef on The Characteristics of Beef After Soaking

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ABSTRACT

This study aims to determine the effect of crude ficin enzyme concentration on soaking beef on chemical and sensory characteristics of beef after soaking. This study used a completely randomized design (CRD) with 5 treatments, namely soaking beef with a concentration of 0% crude ficin enzyme; 2.5% crude ficin enzyme; crude ficin enzyme 5%; crude ficin enzyme 7.5%, and crude ficin enzyme 10%. The research data were analyzed using ANOVA and if it was significantly different, it was continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the treatment had a significant effect on the level of hardness of meat, water holding capacity, cooking losses, protein content, texture sensory, and color sensory, but did not significantly affect the pH value and aroma sensory value. The best treatment based on the sensory analysis of beef soaked with crude ficin enzyme was treatment E (addition of 10% crude ficin enzyme) with an average color sensory value of 3.05, aroma sensory 3, texture sensory 3.14. The results of chemical analysis from treatment E were the hardness of beef 69.79 N / cm²; water holding capacity 60.67%; cooking loss 13.07%; pH 6.3; and 39.77% protein content.

Keywords: beef, ficin enzyme, soaking.

