

**Pengaruh Perbedaan Konsentrasi Larutan Enzim Fisik Kasar
Yang Digunakan Dalam Perendaman Daging Ayam Afkir
Terhadap Karakteristik Daging**

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**PENGARUH PERBENDAAAN KONSENTRASI LARUTAN
ENZIM FISIN KASAR YANG DIGUNAKAN DALAM
PERENDAMAN DAGING AYAM AFKIR TERHADAP
KARAKTERISTIK DAGING**

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Skripsi

Sebagai Salah Satu Syarat untuk Memperoleh

Gelar Sarjana Teknologi Pertanian

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Pengaruh Perbedaan Konsentrasi Larutan Enzim Fisin Kasar yang Digunakan dalam Perendaman Daging Ayam Afkir terhadap Karakteristik Daging

Nabilla Fajari, Ismed, Deivy Andhika Permata

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi enzim fisin kasar yang digunakan dalam perendaman daging ayam afkir terhadap karakteristik kimia dan Organoleptik daging ayam afkir setelah perendaman. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Data penelitian dianalisis menggunakan ANOVA dan jika berbeda nyata maka dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah penambahan enzim fisin kasar pada konsentrasi 2,5, 5, 7,5, dan 10%. Hasil penelitian menunjukkan bahwa perlakuan berpengaruh nyata terhadap tingkat kekerasan daging, daya ikat air, susut masak, pH, kadar protein, dan organoleptik. Penambahan enzim fisin kasar 10% merupakan perlakuan terbaik berdasarkan uji daya ikat air sebesar 64%, uji susut masak daging 26%, nilai pH 6,37, kadar protein 32,01% dan nilai kekerasan daging 1,55 N/cm². Berdasarkan uji organoleptik didapatkan perlakuan terbaik pada penambahan enzim fisin kasar 5% dengan nilai rata-rata terhadap warna 4,20, aroma 3,95 dan tekstur 3,95.

Kata Kunci : daging ayam afkir, enzim fisin, perendaman

Effect of Differences of Crude Ficin Enzyme Concentration Used in Immersion of Rejected Chicken Meat on The Characteristics of The Meat

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ABSTRAK

This study aims to determine the effect of the crude ficin enzyme concentration used in soaking the refined chicken on the chemical and organoleptic characteristics of the chicken after soaking. This study used a completely randomized design (CRD) with 5 treatments and 3 replications. The research data were analyzed using ANOVA and if they were significantly different, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The treatment in this study was the addition of crude ficin enzymes at concentrations of 2.5, 5, 7.5, and 10%. The results showed that the treatment had a significant effect on the level of hardness of meat, water holding capacity, cooking losses, pH, protein content, and organoleptics. The addition of 10% crude ficin enzyme was the best treatment based on the water binding capacity test of 64%, 26% cooking shrinkage test, a pH value of 6.37, 32.01% protein content and a meat hardness value of 1.55 N / cm². Based on the organoleptic test, it was found that the best treatment was the addition of crude ficin enzyme 5% with an average value of 4.20 color, 3.95 aroma and 3.95 texture.

Keywords : rejected chicken meat, ficin enzyme, soaking

