

ABSTRAK

Ayam kampung mempunyai peran penting dalam menyediakan daging untuk masyarakat Indonesia. Perlakuan khusus diperlukan untuk meningkatkan keempukan daging ayam kampung yang mempunyai tekstur alot. Penelitian ini bertujuan untuk mengevaluasi karakteristik fisika, kimia, dan sensory daging ayam kampung yang direndam dalam perasan bonggol nanas dan perasan buah labu siam. Penelitian dilakukan secara eksperimental menggunakan rancangan acak lengkap pola factorial. Faktor pertama perendaman perasan bonggol nanas yang terdiri dari 4 konsentrasi (0.0, 2.5, 5.0 dan 7,5%). Faktor kedua 4 konsentrasi perasan buah labu siam (0.0, 2.5, 5.0, and 7.5%). Hasil penelitian menunjukkan bahwa perendaman daging ayam kampung dalam filtrat bonggol nanas dan labu siam berpengaruh signifikan ($P < 0,05$) terhadap keempukan, susut masak, organoleptik warna dan rasa namun tidak berpengaruh signifikan ($P > 0,05$) terhadap pH, daya ikat air dan organoleptik aroma. Keempukan daging ayam kampung yang paling optimum diperoleh pada perlakuan campuran 7,5% bonggol nanas dan 5,0% labu siam.

Kata kunci: daging ayam kampung, protease, karakteristik fisika, karakteristik kimia, karakteristik organoleptik.

ABSTRACT

Kampong chicken has an important role in providing meat for the people of Indonesia. Special treatment is needed to increase the tenderness of kampong chicken meat which has a tough texture. This study aims to evaluate the physical, chemical, and sensory characteristics of free-range chicken meat soaked in pineapple hump juice and chayote juice. The study was conducted experimentally using a completely randomized design with a factorial pattern. The first factor was soaking pineapple hump juice which consisted of 4 concentrations (0.0, 2.5, 5.0 and 7.5%). The second factor was the concentration of chayote juice (0.0, 2.5, 5.0, and 7.5%). The results showed that the immersion of free-range chicken meat in pineapple and chayote cob filtrate had a significant effect ($P < 0.05$) on tenderness, cooking loss, organoleptic color and taste but had no significant effect ($P > 0.05$) on pH, binding power, water and organoleptic aroma. The most optimum tenderness of free-range chicken meat was obtained from a mixture of 7.5% pineapple hump and 5.0% chayote.

Keywords: *chicken meat, protease, physical characteristics, chemical characteristics, organoleptic characteristics.*