

ABSTRAK

Daging adalah salah satu hasil peternakan yang dijadikan sumber protein hewani untuk mencukupi kebutuhan nutrisi manusia. Namun, kualitas daging sapi termasuk sifat organoleptik dan keempukan dari daging mudah menurun. Hal ini diakibatkan oleh mikroorganisme pembusuk. Penerapan teknologi pengempukan pada daging sapi dapat menyebabkan perubahan fisik pada struktur otot, meningkatkan proteolisis sehingga mengakibatkan tekstur daging berubah lebih juicy. Penelitian ini mengkaji efek ekstrak air jamur grigit terhadap keempukan, WHC, susut masak, derajat keasaman (pH), dan sifat organoleptik daging sapi. Rancangan Acak Lengkap (RAL) dengan 4 kali ulangan digunakan dalam penelitian ini. Daging sapi direndam menggunakan ekstrak air jamur grigit dengan konsentrasi 0%, 2,5%, 5%, 7,5%, 10%, dan papain 0,2% selama 48 jam pada suhu 40°C. Hasil penelitian ini menunjukkan bahwa perendaman daging sapi tenderloin has dalam pada ekstrak air jamur grigit berpengaruh signifikan pada keempukan, WHC, susut masak, rasa, dan aroma daging sapi. Namun, tidak berpengaruh signifikan terhadap nilai pH dan warna daging sapi. Konsentrasi ekstrak air jamur grigit 10% dapat meningkatkan keempukan, WHC, dan susut masak, tetapi tidak berpengaruh terhadap pH daging.

Kata kunci: Daging sapi, Jamur Grigit, Keempukan, Organoleptik, WHC

ABSTRACT

Beef is one of the livestock products used as a source of animal protein to meet human nutritional needs. However, the quality of meat including organoleptic properties and tenderness of meat are easily decreases. This is caused by spoilage microorganisms. The application of tenderization technology to beef can cause physical changes in the muscle structure, increase proteolysis, resulting in a juiciness. This study examined the effect of split-gill mushroom water extract on beef tenderness, WHC, cooking loss, acidity (pH), and organoleptic properties. A completely randomized design (CRD) with 4 replications was used in this study. Beef was marinated using split-gill mushroom water extract with concentrations of 0%, 2.5%, 5%, 7.5%, 10%, and papain 0.2% for 48 hours at 40°C. The results showed that soaking tenderloin beef in split-gill mushroom water extract had a significant effect on the tenderness, WHC, cooking shrinkage, flavor, and aroma of beef. However, it did not significantly affect the pH value and color of beef. Concentration of 10% grigit mushroom water extract can increase tenderness, WHC, and cooking shrinkage, but has no effect on meat pH.

Keywords: Beef, Grigit mushroom, tenderness, organoleptic, WHC