KARAKTERISTIK KEEMPUKAN DAGING AYAM PETELUR AFKIR YANG DIRENDAM EKSTRAK AIR JAMUR KANCING (*Agaricus bisporus*)

ABSTRAK

Ayam petelur afkir merupakan ayam yang dipelihara khusus untuk produksi telur dan telah memasuki usia afkir. Ayam petelur afkir sering dimanfaatkan oleh masyarakat sebagai ayam potong penghasil daging. Namun daging ayam petelur afkir biasanya kurang diminati karena memiliki tekstur yang alot dan memerlukan perlakuan khusus untuk memasaknya. Penelitian ini mengkaji efek ekstrak air jamur kancing terhadap keempukan, Daya Ikat Air (DIA), susut masak dan derajat keasaman (pH) daging. Rancangan Acak Lengkap (RAL) dengan 4 kali ulangan digunakan dalam penelitian ini. Daging ayam petelur afkir direndam menggunakan ekstrak air jamur kancing dengan konsentrasi 0%, 2,5%, 5%, 7,5%, 10% dan papain 0,2% selama 48 jam pada suhu 4oC. Hasil penelitian ini menunjukkan bahwa perendaman ekstrak air jamur kancing pada daging ayam petelur afkir berpengaruh signifikan ($P<0,05$) pada keempukan, Daya Ikat Air (DIA) dan susut masak. Namun tidak berpengaruh nyata terhadap pH daging ayam petelur afkir. Konsentrasi ekstrak air jamur kancing 10% dapat meningkatkan keempukan, Daya Ikat Air (DIA) dan susut masak tetapi tidak berpengaruh terhadap pH daging.

Kata kunci: Ayam Petelur Afkir, Jamur kancing, Keempukan, DIA, Susut Masak

CHARACTERISTICS OF EGG LAYER CHICKEN MEAT SOAKING IN WHITE BUTTON MUSHROOM WATER EXTRACT

Abstract

Egg layer chickens are chickens that are raised specifically for egg production and have entered the age of rejection. Egg layer chickens are often used by the community as meat-producing chickens. However, egg layer chicken meat is usually less desirable because it has a tough texture and requires special treatment to cook it. This study examines the effect of champignon mushroom water extract on tenderness, water holding capacity (WHC), cooking loss, and acidity (pH) of meat. The experimental design used was a completely randomized design (CRD) with 4 replications. Egg layer chicken meat was soaked using water extract of button mushrooms with concentrations of 0%, 2.5%, 5%, 7.5%, 10%, and papain 0.2% in temperature 4oC for 48 hours. The results of this study showed that the soaking of egg layer chicken meat in champignon mushroom water extract have significant effect (P<0.05) on tenderness, water holding capacity (WHC), and cooking loss. However, its have no significant effect on the pH of rejected laying hens meat. The concentration of 10% champignon mushroom water extract can increase tenderness, water holding capacity (WHC), and cooking loss but had no significant effect on the pH of the meat.

Keywords: Egg layer chicken, champignon mushroom, tenderness, WHC, Cooking loss