

**KARAKTERISTIK NUTRISI dan ORGANOLEPTIK  
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. Ayam petelur afkir memiliki nilai nutrisi yang baik. Namun daging ayam petelur afkir biasanya kurang diminati dikarenakan memiliki tekstur yang alot dan memerlukan perlakuan khusus untuk memasaknya. Penelitian ini membahas mengenai efek ekstrak air jamur kancing terhadap nilai nutrisi khususnya protein, lemak dan kadar air serta organoleptik yakni rasa, aroma, warna, tekstur dan warna. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 4 kali ulangan. Daging ayam petelur afkir direndam menggunakan ekstrak air jamur kancing dengan konsentrasi 0%, 2,5%, 5%, 7,5%, 10% dan papain 0,2%. Hasil penelitian ini menunjukkan bahwa perendaman ekstrak air jamur kancing pada daging ayam petelur afkir berpengaruh signifikan ( $P < 0,05$ ) pada Kadar lemak daging ayam petelur afkir, kadar protein daging ayam petelur afkir, rasa daging ayam petelur afkir, aroma daging ayam petelur afkir dan tekstur daging ayam petelur afkir. Namun tidak berpengaruh nyata terhadap kadar air daging ayam petelur afkir dan warna daging ayam petelur afkir. Konsentrasi ekstrak air jamur kancing 10% dapat meningkatkan Kadar lemak daging ayam petelur afkir, kadar protein daging ayam petelur afkir, rasa daging ayam petelur afkir, aroma daging ayam petelur afkir dan tekstur daging ayam petelur afkir tetapi tidak kadar air daging ayam petelur afkir dan warna daging ayam petelur afkir.

Kata Kunci : Ayam Petelur Afkir, Jamur kancing, Nilai Nutrisi, Organoleptik

**NUTRITIONAL AND ORGANOLEPTIC CHARACTERISTICS  
OF AFKIR LAYER MEAT SOUDED WATER EXTRACT  
Button Mushroom (*Agaricus bisporus*)**

**ABSTRACT**

*Rejected laying hens are chickens that are raised specifically for egg production and have entered the age of rejection. Rejected laying hens are often used by the community as meat-producing chickens. Rejected laying hens have good nutritional value. However, rejected laying hens are usually less desirable because they have a tough texture and require special treatment for cooking. This study discusses the effect of button mushroom water extract on nutritional value, especially protein, fat and moisture content as well as organoleptic taste, aroma, color, texture and color. The experimental design used was a completely randomized design (CRD) with 4 replications. The rejected 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%. The results of this study showed that the immersion of button mushroom water extract in rejected layer chicken meat had a significant effect ( $P < 0.05$ ) on the fat content of rejected layer chicken meat, rejected layer chicken meat protein content, rejected layer chicken meat taste, and rejected layer chicken meat aroma. and the texture of rejected layer chicken meat. However, it has no significant effect on the water content of rejected layer chicken meat and the color of rejected layer chicken meat. The concentration of 10% button mushroom water extract can increase the fat content of rejected laying hens, the protein content of rejected layer chickens, the taste of rejected layer chicken meat, the smell of rejected layer chicken meat and the rejected layer chicken meat texture but not the rejected layer chicken meat moisture content and color. rejected laying hens.*

*Keywords: Laying hens rejected, button mushrooms, nutritional value, organoleptic.*