

PENGARUH KONSENTRASI ASAP CAIR DAN ASAP BUBUK TERHADAP MUTU MIKROBIOLOGI DAN ORGANOLEPTIK BAKSO DAGING AYAM SELAMA PENYIMPANAN

The Effect of Liquid Smoke and Smoke Powder Concentration on Microbial and Sensory Quality of Chicken Meatballs During Storage

M. Andri Kusniawan¹⁾, Sri Widyastuti^{2*)}, Baiq Rien Handayani²⁾

¹⁾ Mahasiswa Program Studi Ilmu dan Teknologi Pangan, FATEPA, UNRAM

²⁾ Staf Pengajar Program Studi Ilmu dan Teknologi Pangan, FATEPA, UNRAM

Jl. Majapahit No. 58 Mataram

*Email: sriwidyastuti@unram.ac.id

ABSTRACT

Meatballs are food products that have relatively short shelf life so that preservatives are needed to maintain the quality and storage capacity. The aim of this study was to determine the effect of liquid smoke and smoke powder concentration on microbial and sensory Quality of chicken meatballs during storage. The design used was Completely Randomized Design (CRD) with 2 factors. First factor was type of smoke that were liquid smoke and smoke powder. The second factor was concentration of the smoke that were 0%, 1%, 2% and 3%. The observed data were tested by diversity analysis at 5% real level using Co-stat software. Significant data were tested further using a Honestly Different Test (HSD). The results showed that the type of smoke had a significant effect on the pH value, the total microbe at up to 24 hours but did not significantly affect on odor, taste, texture, color, the total microbe at 32 - 48 hour and total coliform during storage. Meanwhile, the smoke concentration treatment had significant effect on water content, pH value, total microbial at 0-24 hours and sensory parameters of odor, taste, and color but had no significantly affect on texture, total microbial at 32 - 48 hours and total coliform during storage. Interaction between the type of smoke and smoke concentration had no significant effect on all test parameters. Processing of meatballs with a concentration of 2% liquid smoke is recommended as the best treatment because it is able to maintain the microbial quality of the meatballs for 24 hours with flavour, taste, texture and color were preferred by panelists

Keywords: Meatballs, Liquid Smoke, Smoke Powder, Quality, Storage

ABSTRAK

Bakso merupakan produk makanan yang memiliki masa simpan yang tergolong singkat karena sifatnya yang mudah rusak sehingga dibutuhkan bahan pengawet untuk mempertahankan mutu mutunya dan daya simpannya. Tujuan penelitian ini adalah untuk mengetahui pengaruh konsentrasi asap cair dan asap bubuk terhadap mutu mikrobiologi dan organoleptik bakso daging ayam selama penyimpanan. Metode penelitian yang digunakan adalah metode eksperimental dan dirancang dengan rancangan acak lengkap (RAL) yang terdiri dari dua faktor Faktor pertama yaitu jenis asap (asap cair dan asap bubuk) dan faktor kedua konsentrasi asap (0%, 1%, 2% dan 3%). Data hasil pengamatan dianalisis dengan analisis keragaman (ANOVA) pada taraf nyata 5% dengan menggunakan *software* Co-Stat dan diuji lanjut dengan BNJ. Hasil penelitian menunjukkan bahwa perlakuan jenis Asap memberikan pengaruh nyata terhadap nilai pH, total mikroba (Jam ke 0-24) namun tidak berpengaruh nyata terhadap aroma, rasa, tesktur, warna, total mikroba (Jam ke 32 dan 48) dan total *Coliform* selama penyimpanan. Sementara itu, perlakuan konsentrasi asap memberikan pengaruh nyata terhadap kadar air, nilai pH, total mikroba (Jam ke-0 sd 24), aroma, rasa dan warnan namun tidak berpengaruh nyata terhadap tekstur, total mikroba (Jam ke 32 dan 48) dan total *coliform* selama penyimpanan. Sedangkan intraksi jenis dan konsetrasi asap tidak memberikan pengaruh nyata terhadap seluruh parameter uji. Pengolahan bakso dengan konsentrasi asap cair 2% direkomendasikan sebagai perlakuan terbaik karena mampu mempertahankan masa penyimpanan bakso selama 24 jam dengan aroma, rasa, testur dan warna lebih disukai.

Kata Kunci: Bakso, Asap Cair, Asap Bubuk, mutu, penyimpanan