

**PENGARUH DOSIS DAN LAMA PERENDAMAN
EKSTRAK NANAS (*Ananas comosus L. Merr*)
TERHADAP KUALITAS FISIK DAGING DADA
AYAM PETELUR AFKIR**

ABSTRAK

Fatchol Rohman. 102410004. *Pengaruh Dosis dan Lama Perendaman Ekstrak nanas (*Ananas comosus L. Merr*) terhadap Kualitas Fisik Daging Dada Ayam Petelur Afkir.* Skripsi. Program Studi Peternakan Fakultas Pertanian. Universitas Muhammadiyah Purworejo. 2015.

Penelitian bertujuan untuk mengetahui pengaruh penambahan ekstrak nanas (*Ananas comosus L. Merr*) yang mengandung bromelin, waktu perendaman dan interaksi antara kedua faktor terhadap keempukan, pH, daya ikat air (DIA), kadar air total, dan susut masak daging ayam petelur afkir. Bahan yang digunakan adalah daging ayam petelur afkir umur 36 minggu sebanyak 14 ekor dan buah nanas umur 60 hari sebanyak 14 buah. Sampel yang digunakan adalah daging bagian dada sebanyak 27 sampel. Rancangan penelitian menggunakan Rancangan Acak Lengkap (RAL) Pola Faktorial 3×3 , dengan faktor pertama penambahan ekstrak nanas (0, 20, 40%) dan faktor kedua waktu perendaman (0, 30, 60 menit) dan diulang sebanyak 3 kali.

Hasil penelitian menunjukkan terdapat interaksi antara konsentrasi ekstrak nanas dan lama perendaman terjadi pada pH ($P < 0,1$), tetapi tidak pada keempukan, DIA, kadar air dan susut masak daging dada ayam petelur afkir. Penambahan ekstrak nanas 20% dan waktu perendaman 30 menit memberikan kualitas daging ayam petelur afkir yang terbaik.

Kata kunci : ekstrak nanas, lama perendaman, kualitas fisik, daging dada ayam petelur afkir.

**THE INFLUENCE OF LEVEL AND SOAKING TIME
OF PINEAPPLE EXTRACT (*Ananas comosus L. Merr*)
TO BREAST MEAT PHYSICAL QUALITY
LAYING HENS CULLED**

ABSTRACT

Fatchol Rohman. 102410004. The influence of level and soaking time of pineapple extract (*Ananas comosus L. Merr*) to breast meat physical quality of laying hens culled. Essay. Study program animal husbandry Faculty of Agriculture. Universitas Muhammadiyah Purworejo. 2015.

The research aims to determine the influence of pineapple extract and, soaking time treatment for the interaction of both treatments to tenderness, pH value, water holding capacity (WHC), water content, and cooking loss of breast meat laying hens culled. The materials was used is 14 laying hens culled the old 36 weeks and 14 pineapples white age 60 days. Samples of research was used 27 samples of breast meat. Research design was used Completely Randomized Design (CRD) factorial 3x3, the first factor is level of pineapple extract and other factor is soaking time of breast meat, and was repeated in 3 times.

The result of research showed that level and soaking time treatment have interaction to pH value but don't have interaction to meat tenderness, water holding capacity, water content and cooking loss of breast meat laying hens culled. The best of physical quality of laying hens culled are 20 % pineapple extract treatment and 30 minutes soaking time treatment.

Keyword : pineapple fruit extract, soaking time, physical quality, meat breast laying hens culled.