

ABSTRAK

Ahmad Muttaqin “Kualitas Fisik dan Hedonik Daging Kambing yang Dijual Di Pasar Tradisional Purworejo”. Skripsi Prodi Peternakan. Fakultas Pertanian. Universitas Muhammadiyah Purworejo, 2025. Dr. Roisu Mudawaroch, S.Pt., M.P. Dr. J. M.W. Wibawanti, M. Eng., M.Si.

Penelitian ini bertujuan untuk mengetahui: (1) perubahan kualitas fisik meliputi uji pH, kadar air, daya ikat air, dan susut masak daging kambing dari mulai berjualan sampai akhir berjualan selama dijajakan di pasar tradisional di Purworejo. (2) perubahan kualitas hedonik daging kambing dari mulai berjualan sampai akhir berjualan selama dijajakan di pasar tradisional di Purworejo. Adapun sampel pada penelitian ini diperoleh dari semua pasar yang menjual daging kambing sebanyak dua pedangan di pasar Pagi Plaza, sebanyak dua pedagang di pasar Baledono, dan sebanyak dua pedagang di pasar Kutoarjo. Masing-masing pedagang diambil 3 sampel daging kambing pada bagian paha, perut, dan dada, baik di pasar Pagi Plaza, pasar Baledono, dan pasar Kutoarjo dan diulang sebanyak 4 kali.

Berdasarkan hasil uji kualitas fisik daging kambing dari mulai berjualan sampai akhir berjualan selama dijajakan di pasar tradisional di Purworejo meliputi pH, kadar air, daya ikat air, dan susut masak masih dalam taraf normal. Berdasarkan hasil penelitian pH daging kambing tertinggi di Pasar Pagi Plaza sebesar 7,25 yang berarti pH daging kambing pada pedagang di Pasar Plaza kurang bagus kadar pH yang ada dalam daging kambing yang dijual. Hasil analisis uji hedonik daging kambing dari mulai berjualan sampai akhir berjualan selama dijajakan di pasar tradisional di Purworejo dalam hal aroma dan warna tidak memiliki perbedaan antar pedagang dan waktu penjualan kecuali pada tekstur. Sedangkan untuk tekstur daging memiliki perbedaan tekstur pada daging kambing jam awal buka lebih baik daripada jam akhir antar pedagang dan waktu penjualan.

Kata kunci: *Kualitas fisik, Kualitas Hedonik, Daging Kambing*

ABSTRACT

Ahmad Muttaqin. “Physical and Hedonic Quality of Goat Meat Sold in Traditional Markets in Purworejo.” Thesis, Animal Husbandry Study Program, Faculty of Agriculture, Muhammadiyah University of Purworejo, 2025. Dr. Roisu Mudawaroch, S.Pt., M.P. Dr. J. M.W. Wibawanti, M.Eng., M.Sc.

This study aimed to determine: (1) changes in the physical quality of goat meat, including pH level, water content, water holding capacity, and cooking loss, from the beginning to the end of sales while being offered in traditional markets in Purworejo; and (2) changes in the hedonic quality of goat meat during the same period. The samples were obtained from all markets selling goat meat, consisting of two vendors at Pagi Plaza Market, two vendors at Baledono Market, and two vendors at Kutoarjo Market. From each vendor, three samples were taken from the thigh, abdomen, and chest parts of the goat meat at each market, with four repetitions.

Based on the results of the physical quality tests of goat meat from the start to the end of selling time in traditional markets in Purworejo, including pH, water content, water holding capacity, and cooking loss, all were still within normal levels. The highest pH level was found at Pagi Plaza Market, with a value of 7.25, indicating that the goat meat sold by vendors at Plaza Market had a less desirable pH level. The hedonic analysis results showed no significant differences in aroma and color of goat meat among vendors and sales times, except for texture. Texture showed a difference, with meat sold earlier in the day having a better texture than that sold later, across vendors and time periods.

Keywords: *Physical quality, Hedonic quality, Goat meat*