THE EFFECT OF THE USE OF DIFFERENT WASHING MATERIALS ON THE PHYSICAL QUALITY OF SURIMI BASED MEAT PRODUCT

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ABSTRACT

This study aims to determine the effect of the best washing solutions/materials using surimi technology on broiler chicken meat on the physical quality of intermediate products. The material in the study consisted of broiler chicken breast and thigh meat, sodium bicarbonate ($Na2HCO_3$), salt (NaCl), Sodium tripolyphosphate (STTP), collagen sleeves, ice cubes and water. The study was conducted using a completely randomized design (CRD) with 4 treatments with 5 repetitions with each different washing solutions, namely P0 (without washing), P1 (sodium bicarbonate), P2 (NaCl), P3 (sodium tripolyphosphate). The research parameters observed were pH value, water holding capacity, cooking loss, and gel strength. The data obtained from the physical properties were analyzed using analysis of variance or unidirectional pattern variation (ANOVA) and if the results obtained were different, the Duncan New Multiple Range Test (DNMRT) was performed with α test level of $\leq 5\%$. The results showed that the chicken meat that was washed using different washing materials had a significant effect ($P>0.05$) on the pH value, cooking loss, water holding capacity, and gel strength. Washed chicken meat using sodium bicarbonate gave the best results physically (pH 6.97%, cooking loss 33.11% and gel strength 675.45g mm).

Keywords: Broiler Chicken, Surimi Processing Washing Solution, Physical Quality.