

***The Effect of Different Braised Time on Physical Quality
Local Ungkep Chicken Meat Ready to Cook***

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ABSTRACT

This study aims to determine the effect of different braised time on the physical quality local unkep chicken meat ready to cook. The reseacrh materials are included local chicken fillet, garlic, shallots, turmeric, ginger, galangal, candlenut, coriander, sugar, salt, palm oil, monosodium glutamate, and water. The research method was an experiment with a completely randomized design (CRD) with 3 treatments and 3 replications. The different braised time treatments included P1 (60 minutes), P2 (90 minutes), P3 (120 minutes) with a braised temperature of 65°C. Parameters observed included meat pH value, water holding capacity, cooking loss, yield, and tenderness. The results of the physical quality test of local unkep chicken meat were analyzed by unidirectional pattern analysis of variance and if there was a difference in the mean, it was continued with the Duncan's Multiple Range Test. The results of this study indicate that local chicken meat unkep at different times has a significant effect on pH value, water holding capacity, and tenderness, but has no effect on cooking losses and yield. The best braised time for local chicken meat was 60 minutes with a pH value, water holding capacity, cooking loss, tenderness, and yield of 5.81; 47.96%; 11.39%; 30.36N; and 88.61%.

Keywords: *local chicken meat, physical quality, unkep, braised time*