

***The Effect of Different Temperatures on the Sensory Properties of Ready to Cook Ungkep Local Chicken Meat***

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**ABSTRACT**

*This study aims to determine the effect of temperature differences on the sensory properties of unkep local chickens ready to cook. The material for this study uses local breast meat fillet. The temperature difference treatments used were: P1 (60°C), P2 (65°C), and P3 (70°C) with time unkep for 90 minutes. Sensory quality was tested using the hedonic test, which included the panelists' preferences for color, aroma, taste, texture, tenderness, juiciness, and overall acceptability. The hedonic test assessment uses a scale likert, namely 1 (dislike very much), 2 (dislike), 3 (rather like), 4 (like), and 5 (like very much). Sensory quality assessment was carried out by 40 untrained panelists who were given local chicken unkep cooked randomly for each panelist. Sensory quality test result data were analyzed by non-parametric analysis through testing Hedonic Kruskal Wallis, and if there is a difference in the mean, continue with the test Duncan's Multiple Range Test. The results of this study can be concluded that local unkep chicken meat exposed to different temperatures as a whole does not affect the sensory properties of ready to cook local unkep chicken meat. The cooking temperature of 60°C is the most efficient temperature to be able to produce ready to cook local chicken meat which is liked by the panelists.*

**Keywords:** *local chicken, unkep, sensory quality, temperature*