

Sensory Quality of Laying Ducks Marinated with Lemongrass (*Chymbopogon citratus* L.) With Different Time Lenghts

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ABSTRACT

*This study aims to determine the sensory quality of rejected layer duck meat that was cured with lemongrass (*Cymbopogon Citratus* L.) with different lengths of time. The research material consisted of fillet of breastlaying duck, lemongrass, and aquadest. The study was conducted using a completely randomized design (CRD) with 4 treatments and 40 untrained panelists with each marinating treatment during P1 (control); P2 (30 minutes); P3 (60 minutes); and P4 (90 minutes). Parameters observed were color, flavour, taste, texture, juiciness, tenderness, and acceptability. The hedonic scale used is 1 (dislike very much), 2 (dislike), 3 (somewhat like), 4 (like), and 5 (like very much). Sensory test data were analyzed by non-parametric analysis using the Hedonic Kruskal Wallis test and if there was a difference in mean, it was tested by Duncan's New Multiple Range Test. The results of the study showed that rejected laying duck meat marinated using kitchen lemongrass had a significant $P(<0.05)$ effect on flavour, but did not affect taste, texture, tenderness, and acceptability. The rejected layer duck meat marinated in lemongrass for 30 minutes was the best treatment with an flavour score of 3.40 than other treatments.*

Keywords: *Marinated, Laying Duck Meats, Lemongrass, Sensory Quality*