

***Effect of Pineapple Extract Marinated (*Ananas comocus L. Merr*) on
Physical Quality of Culled Quail Meat (*Cortunix cortunix japonica*)***

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ABSTRACT

This research aims to determine the effect of marinating pineapple extract on the physical quality of cull quail meat. The materials for this research included cull quail fillets, distilled water and pineapple. This research method was an experiment using a Completely Randomized Design (CRD) consisting of 4 treatments and 4 replications. The pineapple extract marination treatment included P0 (without marination), P1 (5% pineapple extract), P2 (10% pineapple extract), and P3 (15% pineapple extract) which were marinated for 60 minutes at room temperature. The parameters observed include pH value, cooking loss, water holding capacity, and tenderness. If there is a difference in the means, the Duncan's Multiple Range Test (DMRT) is continued. The results showed that marination with different concentrations of pineapple extract on the physical quality of cull quail meat had a significant effect ($P < 0.05$) on pH, cooking loss, water holding capacity and tenderness. Marinating pineapple extract with a concentration of 15% is the best treatment.

Keywords: *Quail Meat Qullet, Pineapple Extract, Physical Quality, Marination.*