

***Effectivity of Coconut Shell Liquid Smoke Redestilated Toward Physical
Quality and Shelf Life of Broiler Meat***

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ABSTRACT

The research aimed to determine the influence of broiler meat submersion with various concentration of coconut shell liquid smoke redestilated toward physical quality (texture, and color), and broiler meat shelf life (pH, and H₂S) to submerge broiler meat thus gained the better physical quality, and the longer shelf life of broiler meat. This research was based on Complete Randomized Design, with six type of treatments of submersion coconut shell liquid smoke redestilated with concentrations, which were 0% (P₀); 1,5% (P₁); 3% (P₂); 4,5% (P₃); 6% (P₄); and 7,5% (P₅) with repetition at least three times. The result of this research showed that the broiler meat submersion with coconut shell liquid smoke redestilated significant effected to the obstructing deacrease phase of pH, it means that it automatically influenced to the increasing shelf life, and also influenced to the conformation of color, but did not influence to the transformation phase of texture of broiler meat. Concentration 1,5% (P₁) of coconut shell liquid smoke redestilated was the best treatment resulting lowest value on decrease phase of pH as many as 0,557.

Keywords: Broiler meat, coconut shell liquid smoke redestilated, physical quality, shelf life.