

Effect of Pineapple Extract Of Immersion (Ananas comocus L. Merr) on Organoleptic Quality of Culled Quail Meat Cooked (Cortunix cortunix japonica)

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ABSTRACT

This research aims to find out the influence of pineapple extract Immersion on the organoleptic quality of quail meat. This study consisted of 4 marinating treatments of pineapple extract, namely: P0 (without marinade), P1 (5% pineapple extract), P2 (10% pineapple extract), and P3 (15% pineapple extract) marinated for 60 minutes at room temperature. Organoleptic quality testing uses hedonic tests that include panelists' favorite levels of color, aroma, taste, texture, overall success, and level of liking. Hedonic test assessment uses scales, i.e. 1 (very dislike), 2 (dislike), 3 (rather like), 4 (likes), and 5 (very likes). Organoleptic quality assessment is carried out by 40 panelists were not trained against the ripe quail meat given randomly for each treatment. Organoleptic quality test data were analyzed with non-parametric analysis through the Kruskal-Wallis Hedonic test and when there was an average difference was further tested with Duncan's New Multiple Range Test. The results showed that the marinade of pineapple extract has a real effect on pinkness but does not affect the color, aroma, aroma, taste, juiciness, and acceptableness. Marinating pineapple extract with a concentration of 15% is the best treatment with overall acceptance preferred by other treatments.

Keywords: Quail Meat Culled, Pineapple Fruit, Organoleptic