

Application of the Use of Media to the Quality of Salted Eggs With
Organoleptic Test Method

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ABSTRACT

This study aims to determine the effect of ripening media on the quality of salted eggs by means of organoleptic test. The research method used was experimental method using Completely Random Design (RAL) direct pattern using three treatments consisting of P1 (brick + salt), P2 (rubbing ash + salt), and P3 (rubbing ash + bricks + salt with six Repetition The parameters observed were egg yolks, flavor, taste, texture / fondness and overall fondness The research data was processed using ANOVA (Analysis of Variance) and obtained as follows:
The ripening medium using a mixture of ash, brick and salt has a very significant effect ($P < 0.01$) on the yolk color.

Keywords: Duck eggs, curing, organoleptic test