

Kualitas karkas ayam kampung dengan penggunaan suhu dan lama *scalding* yang berbeda (*Quality carcass of native chicken with different temperature and duration of scalding*)

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ABSTRACT

This study aims was to determine the optimal temperature and duration of scalding on native chicken. This research was conducted in february 2015 at poultry production laboratory of jember state polytechnic. Materials used are 36 chickens. The experimental design used was randomized complete design with factorial pattern that consisted of two factors. The first factor was temperature (S) consisted of four levels, S1 (65⁰C), S2 (70⁰C), S3 (75⁰C) and S4 (80⁰C), while the second factor was duration of scalding (W) consisted of three levels, W1 (1 minute), W2 (2 minutes), W3 (3 minutes). The results of research using temperature and duration of scalding show date the carcass quality of chicken very significant effect on the parameters integrity chicken carcass with the value of the average highest temperature 650C (3.00) and parameter changes the color of chicken carcass with the value of the average highest temperature of 650C (2.67) and the chicken carcass cleanliness parameter with the highest average value at a temperature of 650C (3.00) and 750C (3.00). pH chicken carcass give significant effect with the highest average value at a temperature of 750C (6:20) and the cooking shrinkage parameter is not significant. All of the parameters in duration of scalding factor is not significant. This data was tested using test Duncan 1% and 5%.

Keywords: *Temperature and duration of scalding, integrity chicken carcass, quality chicken carcas.*