

**The Effect of Marinating Methods with Galangal Red (*Alpinia Purpurata K. Schum*) on Quality and Total Microbial to Meat Chicken Broiler**

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*ABSTRACT*

*This experiment was conducted to study the effect of the marinated method by galangal red in the form of juice, crush, and blend in chicken broiler meat. The material used in this experiment was 2 kg of chest chicken meat and galangal red. Completely randomized design (CRD) with 4 treatments and 5 replications was selected in this method. Treatment were non marinated chicken meat (T0), marinated chicken meat with galangal red juice 15% of chicken meat weight (T1), marinated chicken meat with galangal red crush 15% of the chicken meat weight (T2), and marinated chicken meat with a blend of galangal red (crush plus 10% was of based on chicken meat weight) (T3). Parameter observations made include, pH, water holding capacity (WHC), total microbial (total Plate Count). Data were analyzed by analysis of variable at the level of 1% and followed by LSD test to determine the best treatments. The results of analysis of variance showed that chicken meat marinated using galangal red by different methods highly significant ( $P < 0.01$ ) to the water holding capacity (WHC) and total microbes, but did not significantly affect pH. the conclusion of this study chicken meat marinated using galangal red juice method can secrete the most influence both in maintaining the quality of the meat.*

**Keywords:** *Galangal red, Chicken, Quality, and Total microbes.*