

**Pengaruh Lama Penyinaran UV-C terhadap Mutu dan Daya Simpan Daging Ayam** (*The Effect of Lighting Time UV-C to The Quality and Shelf-life of Chicken Meat*)

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**ABSTRACT**

*Chicken meat is one of highly nourishing food sources but highly perishable. One of methods to maintain the quality and extending the shelf-life is using non-thermal sterilization or irradiation technique by lighting UV-C. This research aimed to investigate the effect of lighting UV to the quality and shelf-life of chicken meat. Block randomize Design was used the research which two consist two factor. The first factors were lighting time consist of 0, 30, and 60 minutes. The second factors were shelf-life consist of 0, 4, 8, 12, 16 and 20 days. Parameters under investigated were Total Bacteria (TPC), Salmonella, sp, pH value, cooking loss, Water Holding Capacity (WHC), protein content, fat content, and chicken meat freshness test such as eber test, H<sub>2</sub>S test, and postma test. The result showed that the chicken meat by lighting UV-C of 30 and 60 minutes at the 4<sup>0</sup>C of temperature for 20 days was able to decrease the total bacteria and Salmonella, sp for 1 log. 30 minutes of UV-C lighting was able to maintain the quality of chicken meat until the 20<sup>th</sup> days as following criteria 5,88 of pH value, 30,65% cooking loss, 14,90% Water Holding Capacity (WHC), 13,07% of protein content, 0,88% of fat content, its color was yellowing white, the smelt was origin of chicken meat, and it did not spoiled of meat.*

**Keywords:** *lighting UV-C, chicken meat, shelf-life*