

Effect of Packaging Materials to Freshness Broiler Meat

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ABSTRACT

The purpose of this experiment was to determine the effect of packaging materials on broiler meat freshness and to determine the most appropriate packaging material to the freshness of broiler meat. The experimental design used Completely Randomized Design (CRD) with 4 treatments, namely: P0 = broiler meat without packaging, P1 = broiler meat packed polyethylene plastic, P2 = broiler meat packed polypropylene plastic, P3 = broiler meat packed aluminium foil with 5 replications. The parameters measured were pH, water holding capacity, cooking losses and tenderness. The conclusion of the analysis and discussion shows that the packaging material significantly affect pH, water holding capacity, cooking losses and tenderness. The higher the pH, the water holding capacity will be increased and cooking shrinkage will decrease and tenderness will increase, as well as aluminium foil packaging materials give better effect in maintaining the freshness of broiler meat compared with polyethylene and polypropylene plastic.

Keywords : Packaging, Freshness, Broiler Meat