

The Influence Of Long Shut and Concentration Galangal (*Languatis galanga*) in Maintain The Quality Of Physical and Chemistry Chicken Meat

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ABSTRACT

The meat is one of the food that it is easy experience the damage, especially stored long without the treathment.the quality of meat for sored need curing wich aim to maintain the quality of meat, good physically, chemistry and microbiology. One is to use galangan as presevative meat because of the content of some of anti microbes like fenol, the compound of flavonoids and terpenoid who as a function to prevent or reduce the actvity of microbes, as well can prevent and prevent the actovity o chemical on food, the price is cheaper, then number abundant. The research used is the draft random omplete factorial, a factor the first is long storage (A) consisting of 3 level namely 0 day (A1), 2 day (A2), 4 day (A3), a factor in both the concentratation galangal (B) consisting of 3 level namely 10% severe of meat (B1), 15% severe of meat (B2), and 20% severe of meat (B3). Each of treathment was two repeated. Parameter obsever include pH, levels of water, texture, level of fat and levels of protein. The result of reseach suggest thats is not the case of interaction ($p>0,01$) between the long storage and concentratation of galangal. Long storage of 0-4 day give the infuence ($p<0,01$) of different real against the quality of physical and chemistry meat chicken because the long saved the quality of the flesh the decline and the use concentration galangal of 10-20% did not give the influence ($p>0,01$)of the quality of meat chicken.

Keyword : long shut, concentrating galangal, chicken meat.