

Effect of Different Lemongrass Marinade Duration on Physical Quality of Culled Duck Meat

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ABSTRACT

This study aims to determine the effect of different lemongrass marinade duration on the physical quality of culled duck meat. This study used lemongrass juice as much as 15% of the weight of the meat with a long marinating time, namely P0 (without marinating), P1 (30 minutes), P2 (45 minutes), P3 (60 minutes), and P4 (75 minutes). Each treatment consisted of 4 replications. The research parameters observed were pH value, cooking loss, water holding capacity, tenderness, water activity, and drip loss. The data from the physical quality test were analyzed by unidirectional pattern variance analysis and if there was a difference in the mean then tested by Duncan's Multiple Range Test. The results showed that meat marinated using kitchen lemongrass for 90 minutes had a significant effect ($P < 0.05$) on pH, cooking loss, and activity water, but had no significant effect on water holding capacity and drip loss. Culled duck meat marinated using kitchen lemongrass for up to 90 minutes can reduce the pH value to normal conditions, reduce the water activity value, and increase the tenderness of the meat.

Keyword: Culled Duck, Marinated, Lemongrass, Physical Quality