

# **Pengaruh Berbagai Teknik *Thawing* Terhadap Kualitas Fisik dan Organoleptik Daging Ayam Broiler Beku**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh berbagai teknik *thawing* terhadap kualitas fisik dan organoleptik daging ayam broiler beku. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan 5 kali pengulangan yaitu P0 (daging segar tanpa pembekuan), P1 (*thawing* suhu ruang 29-32<sup>0</sup>C), P2 (*thawing* air biasa 28-30<sup>0</sup>C), P3 (*thawing* refrigerator 0-3<sup>0</sup>C), dan P4 (*thawing* air hangat 40-50<sup>0</sup>C). Sampel yang digunakan dalam penelitian ini berupa daging ayam broiler bagian dada tanpa kulit sebanyak 100 gram setiap ulangan. Analisis yang dilakukan pada daging ayam broiler beku yang telah di-*thawing* yaitu uji *drip loss*, pH, *cooking loss*, daya ikat air, dan uji mutu hedonik. Hasil penelitian menunjukkan bahwa daging ayam beku dengan berbagai teknik *thawing* berpengaruh nyata ( $P < 0.05$ ) terhadap pH daging, *drip loss*, dan daya ikat air, tetapi tidak berpengaruh nyata ( $P > 0.05$ ) terhadap uji susut masak. Hasil uji organoleptik mutu hedonik warna, tekstur, dan aroma tidak pengaruh nyata ( $P > 0.05$ ) pada daging ayam. Kesimpulan dari penelitian ini adalah faktor suhu dari berbagai teknik *thawing* memiliki pengaruh pada kualitas fisik daging ayam beku sehingga dapat mempengaruhi kualitas fisik daging ayam, tetapi tidak mempengaruhi warna, tekstur, dan aroma daging ayam.

Kata Kunci : Daging ayam broiler beku, Kualitas Fisik, Organoleptik, *Thawing*,

***Effect of Various Thawing Techniques on Physical and Organoleptic Quality of Frozen Chicken Meat***

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***ABSTRACT***

*This research aims to determine the effect of various thawing techniques on the physical and organoleptic quality of frozen broiler chicken meat. This research used a completely randomized design (CRD) with 5 treatments 5 repetitions repetitions namely P0 (fresh meat without freezing), P1 (room temperature thawing 29-32<sup>0</sup>C), P2 (ordinary water thawing 28-30<sup>0</sup>C), P3 (thawing refrigerator 0-3<sup>0</sup>C), and P4 (thawing warm water 40-50<sup>0</sup>C). The sample used in this study was 100 grams of skinless broiler chicken meat each repetition. Analysis carried out on frozen broiler chicken meat has been thawed which is driploss test, pH test, cooking loss test, water holding test, and organoleptic test. The results showed that frozen chicken with various thawing techniques significantly affected ( $P < 0.05$ ) on meat pH, drip loss test, and water holding capacity but did not significantly affected ( $P > 0.05$ ) on cooking loss test. Organoleptic test results of hedonic quality color, texture, and aroma had not significantly affected ( $P > 0.05$ ) on chicken meat. The conclusion of this study is the temperature factor of various thawing techniques has an influence on the physical quality of frozen chicken meat so that it can affect the physical quality of chicken meat, but does not affect the color, texture, and aroma of chicken meat.*

***Keywords*** : *Frozen Chicken Meat, Thawing, Physical Quality, Organoleptic*