

ABSTRACT

This research aims to know the potential of betel leaf extract as an antibacterial and an impact on the quality of the beef. To study the influence of betel leaf extract concentrations and the influence of the long soaking against fresh beef quality and can provide alternative natural preservative that can be used to preserve commodity beef and can be applied to the community.

Research methods is done in two stages, namely the preliminary research and primary research. Preliminary research done is to determine the number of extraction that will be used on the primary research using analysis of total microbial testing and hedonik. The design consisted of two treatment factors, i.e. factors (concentration of betel leaf extract) and L (long soaking). The draft response consists of the response content i.e. total microbe microbiology texture, chemical response i.e. determination of the water content and pH levels, the response of a organoleptik against the texture, aroma, colour, flavour and taste of boiled fried.

The research results obtained that the concentration of betel leaf effect at all except in color response. Long soaking effect on total microbes, texture, aroma and flavor. The interaction between the concentration of betel leaves and long soaking effect on total microbes, water content, pH and aroma. The treatment chosen still IE with a concentration of 5% and long soaking 30 minutes by the number of total microbial version 2.07×10^4 cfu/g, water content 65.15 %, and the pH 5.50.

Keywords: betel leaf green, extraction, concentration and long soaking