

ABSTRAK

Penelitian ini bertujuan untuk mempelajari dan menganalisis pengaruh penggunaan metode *thawing* menggunakan *microwave*, air mengalir, air hangat, dan suhu ruangan terhadap kualitas daging sapi, ayam broiler, ikan patin dan daging kambing

Penelitian yang dilakukan terdiri dari dua tahap yaitu penelitian pendahuluan dan penelitian utama. Penelitian pendahuluan yang dilakukan adalah pemilihan metode *thawing* pada daging ayam broiler dengan analisis kadar protein. Penelitian utama yang dilakukan menggunakan rancangan percobaan pola faktorial 4x2 dalam rancangan acak kelompok (RAK) yang terdiri dari 2 faktor yaitu lama pembekuan 14 hari dan 20 hari, serta faktor jenis daging sapi, daging ayam broiler, daging ikan patin dan daging kambing dengan ulangan sebanyak 3 kali. Respon yang dianalisis adalah kadar air, kadar abu, kadar protein, TPC (*Total Plate Count*), serta warna tekstur dan aroma.

Hasil dari penelitian pendahuluan yang meliputi analisis kimia kadar protein pada daging ayam *broiler* menggunakan beberapa metode *thawing* didapat hasil terpilih yaitu metode *thawing* menggunakan *microwave* pada suhu 30°C dengan penurunan kadar protein paling rendah, yaitu sebesar 1,21 %. Hasil dari penelitian utama menunjukkan bahwa faktor lama pembekuan berpengaruh terhadap respon kimia kadar air, kadar abu, dan kadar protein, respon mikrobiologi yaitu uji TPC, serta respon organoleptik warna, tekstur dan aroma pada daging yang telah dibekukan, faktor jenis daging berpengaruh terhadap respon kimia kadar air, dan kadar protein, respon mikrobiologi yaitu uji TPC, serta respon organoleptik warna, tekstur dan aroma pada daging yang telah dibekukan, tetapi tidak berpengaruh terhadap respon kimia kadar abu dan interaksi antara lama pembekuan dan jenis daging berpengaruh terhadap respon organoleptik atribut warna dan atribut aroma

Kata Kunci : *Thawing*, daging sapi, daging ayam, daging ikan, daging kambing

ABSTRAK

This research aims to study and analyze the effect of the use of methods using microwave thawing, water flowing, warm water, and room temperature on quality broiler chicken, beef, fish and meat goat catfish.

preliminary research and primary research. Preliminary research on the method of election is the champion and thawing on broiler chicken meat with the analysis of the levels of the protein. The main research was done using 4x2 factorial experiment design pattern in a random design group (RAK) consisting of 2 factors, namely a long freeze 14 days and 20 day, as well as the factors type of beef, chicken broile, meat fish and catfish goat meat with deutonomy as much as 3 times, the response is analyzed is the water content, the levels of ash, protein, TPC (Total Plate Count), as well as the color, texture, and scent.

The result of preliminary research which include analysis of protein levels on broiler chicken meat using some method of thawing obtained result of selectd method using microwave thawing at temperature of 30°C with decreased levels of protein most low of 1.21 %. The result of the research show that the main factor of the old chemical response to the freezing of water of water content, levels, and the levels of protein, microbiology test response TPC, as well as the response of organoleptic color, texture and scent on meat that has been frozen, meat type factor effect on the chemical response of water content, and the levels of protein, microbiology test response TPC, as well as the response of organoleptic color, texture and scent n meat that has been frozen, but has no effect against a chemical response levels of grey and the interaction between the long freezing meat types and effect on the response organoleptic attribute color and scent of the attribute.

Keywords: Thawing, Beef, Chicken, fish, goat meat.