

ABSTRACT

This research aims to study and analyze the effect of the use of this type of carcass with the tenderloin, sirloin and sengkel, as well as temperature thawing 5°C, 25°C and 35°C in beef (*Bos primigenius taurus*).

Research conducted consisted of two stages, namely the preliminary research and primary research. Preliminary research that took place is the selection of the time of thawing with the analysis of moisture content and organoleptik. The main research does is analyze the influence of factors of type of beef carcass (*Bos primigenius taurus*), tenderloin, sirloin and sengkel, as well as the thawing temperatures with temperature factor 5°C, 25°C, and 35°C. The experimental design used was 3 x 3 factorial pattern in the design of divided plots (RPT) which consists of two factors, namely the factors type of beef carcass (*Bos primigenius taurus*), tenderloin, sirloin and sengkel, as well as the temperature of thawing 5°C, 25°C, and 35°C. The response is analyzed is moisture, protein, drip loss, violence, TPC (Total Plate Count), as well as the colors, textures and aromas.

The results of preliminary research which include chemical analysis moisture content and organoleptic on the type of beef carcass using several different thawing temperatures obtained results of the chosen is a type of carcass tenderloin and thawing at temperature of 5°C with the lowest water levels decrease, that amounted to 0.23%. The results of the research show that the main factor in the kind of physical response to carcass drip loss and violence, as well as organoleptic response to color and texture on the meat that has been frozen, but not the chemical response to moisture content and the levels of proteins, microbiology is the total microbial response, response organoleptic scent. Thawing temperature factor effect on the chemical response of water content, and the levels of protein, a physical response that is drip loss and violence, making a total of Microbiology, microbial response, response organoleptic color to the meat that has been frozen, but not influential organoleptic response against the aroma and texture, as well as the interaction between the types of carcass and thawing temperatures affect the physical response of drip loss and violence, the response of organoleptic colors.

Keywords: Thawing, beef, tenderloin, sirloin, sengkel