

ABSTRACT

The purpose of this research is to know the correlation of thawing method (room temperature, hot water, and water flow) to the decrease of frozen broiler chicken.

The experimental design used in this study is a simple linear regression consisting of two variables, namely the independent variable and the dependent variable. The independent variable (X) of this experiment consists of thawing method with three levels namely, (X1) hot water, (X2) water flow and (X3) room temperature. The dependent variable (Y) of this experiment consisted of a chemical response with four levels namely, (Y1) protein content, (Y2) fat content, (Y3) moisture content, and (Y4) TPC.

The result of analysis that has been done in this research is correlation between thawing method (room temperature, hot water, and water flow) on frozen broiler chicken with decreased nutrition. The method of thawing (room temperature, hot water, and running water) is highly correlated with protein content, fat content, water content, moisture content, and microbial count (TPC), a very strong correlation is indicated by correlation coefficient ($r > 0,75-0,99$).

Keywords: thawing, broiler chicken meat