

INTISARI

Maksud dan tujuan penelitian ini adalah untuk mengetahui pengaruh jenis bagian kulit dan jenis metode serta interaksi antara keduanya terhadap gelatin kulit sapi. Model rancangan percobaan yang digunakan dalam penelitian ini adalah Rancangan Acak Kelompok (RAK) dengan dua faktor yang terdiri dari tiga taraf dan dilakukan dengan tiga kali ulangan. Faktor percobaan terdiri dari jenis bagian kulit (kepala, badan, dan kaki) dan jenis perlakuan (asam HCl 3%, basa NaOH 3% dan metode panas *pressure cooking*).

Respon fisika yang dilakukan terhadap gelatin kulit sapi ini adalah rendemen, kekuatan gel, dan daya pembentukkan gel. Respon kimia yang dilakukan terhadap gelatin kulit sapi adalah kadar air dan kadar protein. Respon organoleptik yang ditentukan oleh uji hedonik dengan atribut warna, aroma, dan kenampakan.

Hasil penelitian yang didapat bahwa jenis bagian kulit berpengaruh nyata terhadap rendemen, kekuatan gel, kadar air dan kadar protein. Jenis perlakuan berpengaruh nyata terhadap rendemen, kekuatan gel, kadar air dan kadar protein. Interaksi antara jenis bagian kulit dan jenis perlakuan berpengaruh nyata terhadap rendemen, kekuatan gel, kadar air dan kadar protein.

Kata kunci : gelatin, kulit sapi, asam, basa, *pressure cooking*.

ABSTRACT

The aim of this research was to determine the effect of part hide types and types of method and their interaction on cow's hide gelatin. The model design experiments that used in this research was Randomized Block Design (RBD) with two factors consisting three degrees and performed in three replications. Factors which are studied in this research are part of hide (head, body, and feet) and the type of treatment (using 3% Hydrochloric acid, 3% Sodium hydroxide and Pressure cooking).

Physical response, chemical response and organoleptic response to study the effect of part of the hide and type of treatment. Physical responses consisted of yield, gel strength, and gel formation. Chemical responses consisted of water content and protein content determination. Color, aroma, and appearance were determined as organoleptic response.

The results showed that yield, gel strength, water content and protein content of gelatin were significantly affected by type of hide and type of treatments used to produce the gelatin. There were also an interaction between type of hide and type of treatments on all responses except gel formation and organoleptic responses..

Key words : gelatin, cowhide, acidic, alkaline, pressure cooking.