

RINGKASAN

Desva Yuan Pramudya. 2023. Pengaruh Imbangan Enzim Papain dengan Nitrit Terhadap Kualitas Daging Kuda. Dibawah Bimbingan Tedi Akhdiat dan Triana Ulfah.

Penelitian mengenai “Pengaruh Imbangan Enzim Papain dengan Nitrit Terhadap Kualitas Daging Kuda”, telah dilaksanakan selama 14 hari yaitu tanggal 23 Mei 2023 sampai dengan 6 Juni 2023 di Laboratorium Universitas Insan Cendekia Mandiri Jalan Pasir kaliki No.199 Sukabungah Kecamatan Sukajadi Kota Bandung dan Laboratorium Riset dan Pengujian Bioteknologi Universitas Padjadjaran Jalan Ir. Soekarno km. 21 Kecamatan Jatinagor Kabupaten Sumedang.

Penelitian ini bertujuan untuk mengetahui pengaruh imbangan enzim papain dan nitrit terhadap kualitas daging kuda. Metode penelitian ini dilakukan secara eksperimen dengan rancangan yang digunakan adalah Rancangan Acak Lengkap (RAL), terdiri atas 4 perlakuan yaitu P1 (enzim papain serbuk 100%), P2 (enzim papain serbuk 50% + nitrit 0,02%), P3 (enzim papain serbuk 25% + nitrit 0,04%), dan P4 (nitrit 0,06%). Setiap perlakuan diulang 6 kali. Peubah yang diamatinya yaitu keempukan, pH, dan warna daging.

Berdasarkan hasil dan pembahasan dapat ditarik kesimpulan bahwa penggunaan enzim papain dan nitrit terhadap kualitas daging kuda berpengaruh nyata pada keempukan dan warna daging, namun tidak berpengaruh nyata terhadap pH daging. Perlakuan dengan penambahan enzim papain 50% dan nitrit 0,02% menghasilkan daging kuda dengan kualitas yang baik.

Kata kunci: daging kuda, enzim papain, kualitas daging, nitrit.

ABSTRACT

Desva Yuan Pramudya. 2023. The Effect of Papain Enzyme with Nitrite Balance on Horse Meat Tenderness. Under guidance Tedi Akhdiat and Triana Ulfah.

The research of “The Effect of Papain Enzyme with Nitrite Balance on Horse Meat Tenderness Quality”, has done for 14 days start from May, 23rd 2023 until June, 6th 2023 in Laboratory of Insan Cendekia Mandiri University Jl. Pasir Kaliki No. 199, Sukabungah, Sukajadi subdisctrict, Bandung City and Laboratory Research and Testing of Biotechnology of Padjajaran University, Jl. Ir. Soekarno Km. 21, Jatinangor, Kabupaten Sumedang.

This experiment research aims to determine the effect of papain enzyme and nitrite balance on horse meat tenderness quality. The experimental method used by completely randomized design (CRD), where the treatment consisted of four treatment. The first factor was P1 (crude papain enzyme 100%), P2 (crude papain enzyme 50% + nitrite 0,02%), P3 (crude papain enzyme 25% + nitrite 0,04%), and P4 (nitrite 0,06%). Each treatment consisted of six replications. The parameter observed in this research were tenderness, pH, and meat color.

Based on the results of research of discussion it is known that the usage of papain enzyme and nitrite on horse meat quality had significant effect on tenderness and meat color but did not affect on pH value. The best result obtained in the 50% papain enzyme and 0.02% nitrites produced good quality horse meat.

Keywords: horse meat, meat quality, nitrite, papain enzyme