PENGARUH PENGASAPAN CAIR TERHADAP KADAR ASAM DAN DAYA SIMPAN DAGING SAPI

(The Effect of Liquid Fumigation on pH and Meat Cow Depository Time)

D.Yudhabuntara*, B.P.Widiarso**

ABSTRACT

The research was done by research recognize liquid fumigation influence in beef part of thigh muscle to change assess deterioration storey;level and pH early flesh] is depository of room temperature.

Sample came from Animal Demangan slaughtering house, counted 8 cow tail various type. This research was done in Technological Laboratory of Flesh, Faculty Of Veterinary University Gajdah Mada. Sample divided by 2 group, each lot compose 8 cutting. First group heated by temperature 50°C during 5 minute as both and comparator plunged in liquid smoke 1% during last 1 minute heated by temperature 50°C during five minutes, both of group kept in room temperature. Measurement of pH flesh before and after treatment noted as postmortem pH by means of pHmeter which is plunged in flesh extract. Test Eber done by flesh rasher put by tip of strand of metal packed into containing tube 5 Eber reagen ml, flesh depended and corked with cover]. Test reductase conducted by obtained flesh extract and flesh 1 gram attenuated and packed into added [by] last 9 aquadests 10 ml blue methylene drip and put in penangas irrigate 50°C during 5 minute. Here in after every 3 hour deterioration of flesh done by measurement assess pH, test and reductase record-keeping [of] change test Eber. Processing and data analysis use split-plot method and t test.

The result of research obtained by final pH value of deterioration of warm by flesh 6,327 at flesh and ke-2L which was died in liquid smoke 1% of 5,930 at twenty seventh. Liquid fumigation 1% having real influence (P < 0,05) statistical analysis of split method - plot. Medium at any time perception

Key words :Meat , Liquid fumigation,depository time

**Staf Pengajar Kesmavet Fakultas Kedokteran Hewan UGM, Yogyakarta*

***.Staf Pengajar Sekolah Tinggi Penyuluhan Pertanian Magelang*