



KEMENTERIAN PENDIDIKAN DAN KEBUDAYAAN
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ELECTRONIC THESIS AND DISSERTATION UNSYIAH

TITLE

KADAR PROTEIN PADA DAGING SAPI ACEH BAGIAN OTOT PAHA DEPAN (CHUCK) PADA KONDISI SEGAR, DINGIN DAN BEKU

ABSTRACT

KADAR PROTEIN PADA DAGING SAPI ACEH BAGIAN OTOT PAHA DEPAN (CHUCK) PADA KONDISI SEGAR, DINGIN DAN BEKU

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ABSTRAK

Penelitian ini bertujuan mengetahui jumlah kadar protein pada daging sapi aceh bagian otot paha depan (chuck) serta mengetahui penyimpanan terbaik antara dingin dan beku terhadap kadar protein daging sapi. Penelitian ini menggunakan 10 sampel daging sapi aceh bagian otot paha depan (chuck) yang dibagi menjadi 3 kelompok perlakuan, perlakuan I daging kondisi segar, perlakuan II daging disimpan dingin pada suhu 8°C dan perlakuan III daging disimpan beku pada suhu -19°C . Kadar protein daging di analisa menggunakan uji Independent Samples Test. Hasil penelitian menunjukkan kadar protein daging sapi aceh bagian otot paha depan (chuck) pada kondisi segar; 15,47%, dingin; 10,20% dan beku; 9,97%. Disimpulkan bahwa penyimpanan daging dengan cara dingin dan beku menurunkan kadar proteinnya. Penyimpanan daging secara beku pada daging mempertahankan kadar protein lebih baik daripada penyimpanan daging secara dingin.

Kata kunci: Daging sapi aceh, chuck, Penyimpanan daging dingin, Penyimpanan daging beku, Protein.

PROTEIN CONTENT IN ACEH CATTLE BEEF AT THE QUADRICEPS MUSCLE (CHUCK) IN FRESH, COLD AND FROZEN CONDITION

ABSTRACT

This study aims to determine the amount of protein content in aceh cattle beef in the quadriceps muscle (chuck) and to find out the best storage between cold and frozen to protein levels of beef. This study used 10 samples of aceh cattle beef parts of the quadriceps (chuck) which were divided into 3 treatment groups, group I meat was treated in fresh condition, Group II meat was treated in cold at 8°C and Group III meat will be treated in frozen at -19°C . Protein content in meat was analyzed by the Independent Samples Test. The results showed that the amount of aceh beef protein in the quadriceps (chuck) in fresh; 15,47%, cold 10,20% and frozen; 9,97. It was concluded that storing meat in cold and frozen ways is affect the protein content. Frozen meat storage is better to keep protein content than Cold meat storage.



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Keyword: Protein content, Aceh cattle beef, Chuck, Cold meat storage, Frozen meat storage.