ELECTRONIC THESIS AND DISSERTATION UNSYIAH

TITLE
PENGARUH PEMBERIAN PERSENTASE BAWANG PUTIH (ALLIUM SATIVUM) TERHADAP UJI ORGANOLEPTIK SIE BALU DAGING KERBAU

ABSTRACT
A study has been conducted on the Effect of Percentage of Garlic (Allium sativum) Organoleptic Test Against Sie Balu Buffalo Meat. This research was conducted at the Laboratory of Meat Processing and Fish Department of Animal Husbandry Faculty of Agriculture, University of Syiah Kuala which lasts from June to July 2016. The purpose of this study was to observe the effect of percentage of Garlic (Allium sativum) Organoleptic Test Against Sie Balu Buffalo Meat. This study uses a completely randomized design (CRD) with 4 treatments and 5 replications. Treatment P0 is the provision of 0% Garlic (control), treatment P1 is the provision of 10% of the weight of the meat Garlic, P2 treatment is the administration of 15% of the weight of the meat Garlic and treatment P3 is the administration of 20% Garlic. The parameters observed in this study is the organoleptic tests include color, aroma, flavor and tenderness. Panelists in use is of 25 people consisting of 10 housewives, five lecturers and 10 students of Department of Animal Husbandry Faculty of Agriculture, University of Syiah Kuala. The results showed that Balu Sie buffalo meat with various percentages administration of garlic not significant \( P > 0.05 \) to test the color, aroma, flavor and tenderness.

Keywords: garlic, sie balu, buffalo meat, organoleptic.