

MORINGA OLEIVERA TEST AS A NATURAL PRESERVE OF BROILER CHICKEN FILLET MEAT (*Gallus domesticus*)

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ABSTRACT

Chicken meat has a high protein content that it can quickly experience the process of decay. Efforts to inhibit the process of decomposition in meat needs to be preserved using natural ingredients such as moringaoleivera that contain steroids, saponins, alkaloids, flavonoids and terponoid as antimicrobial compounds. The purpose of this study is to know the influence of moringa oleivera as a natural preservative to the number of fillet chicken meat germs.

This research uses Post Test Only Control Group Design with variation of differentiation concentration in moringa olievera which is 0%, 25%, 50%, and 75% and 30 minutes of soaking time and 6 hours storage. The physical quality of chicken fillet was done organoleptically by sensory test and microbiological quality was tested by total plate number.

The result of the study showed that sensory test of chicken meat fillet after storage of concentration variation obtained average score of 4 (0%), 7 (25%), 7 (50%) and 8 (75%) with the total number of total plates obtained $3,6 \times 10^6$ colony/gram, $8,0 \times 10^5$ colony/gram, $7,7 \times 10^4$ colony/gram, $5,7 \times 10^4$ colony/gram.

It is concluded that there is a significant differences between the concentration of moringa olievera extract and total plate number yield on chicken fillet after 6 hours storage. For the society, it is recomended to use more *moringa olievera* on their daily life.

Key words: Broiler Chicken Fillet, Moringa Olievera, Natural Preservatives.

**UJI COBA DAUN KELOR (*Moringa oleivera*)
SEBAGAI PENGAWET ALAMI *FILLET* DAGING AYAM
BROILER (*Gallus domesticus*)**

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ABSTRAK

Daging ayam memiliki kandungan protein yang tinggi sehingga cepat mengalami proses pembusukan. Upaya menghambat proses pembusukan pada daging dapat menggunakan bahan alami seperti daun kelor yang memiliki kandungan steroid, saponin, alkaloid, flavonoid dan terpenoid sebagai senyawa antimikroba. Tujuan penelitian ini untuk mengetahui pengaruh daun kelor (*Moringa oleivera*) sebagai pengawet alami terhadap angka kuman *fillet* daging ayam (*Gallus domesticus*).

Penelitian ini menggunakan desain *Post Test Only Control Group Design* dengan variasi konsentrasi pembeda dalam penggunaan ekstrak daun kelor yaitu 0%, 25%, 50%, dan 75% serta waktu perendaman yang digunakan 30 menit dan penyimpanan 6 jam. Kualitas fisik *fillet* daging ayam dilakukan secara organoleptik dengan uji sensori dan kualitas mikrobiologi dilakukan uji angka lempeng total.

Hasil penelitian menunjukkan bahwa uji sensori *fillet* daging ayam setelah penyimpanan variasi konsentrasi memperoleh nilai rata-rata 4 (0%), 7 (25%), 7 (50%) dan 8 (75%) dengan jumlah angka lempeng total rata-rata memperoleh $3,6 \times 10^6$ koloni/gram, $8,0 \times 10^5$ koloni/gram, $7,7 \times 10^4$ koloni/gram, $5,7 \times 10^4$ koloni/gram.

Disimpulkan bahwa terdapat perbedaan antara konsentrasi ekstrak daun kelor dengan hasil angka lempeng total terhadap *fillet* daging ayam setelah perendaman 6 jam. Bagi masyarakat disarankan untuk lebih memanfaatkan daun kelor di kehidupan sehari-hari.

Kata Kunci : *Fillet* Daging Ayam Broiler, Daun Kelor, Pengawet Alami.