PENGARUH CARA PENGEMASAN DAN SUHU PENYIMPANAN TERHADAP AWAL PEMBUSUKAN DAGING SAPI

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ABSTRACT

Meat is one of perishable food originated from animal. Meat spoilage is mostly caused by meat handling during transportation and meat storage. The aim of this study was to know the effect of beef packaging during transportation and storage temperature on the early meat spoilage. Beef bought at abattoir was packed in three kinds of packaging such as unpacked, plastic bag packed, and plastic bag packed in cold container. The storage temperature of the beef are room temperature of 27 °C and chilling temperature of 2°C. The result of the study showed that unpacked beef stored at 27 °C and tested using Eber reagent several times until the early beef spoilage detected on 7 hours after bought with brown red color and off odor. The latest beef early spoilage was detected on plastic bag packed beef stored at 2 °C, 17 hours after bought with brown red color and off-odor. Using Duncan Multiple Test showed beef packed with plastic bag and stored at 2 °C gave significantly decreasing of pH.

**Key Words:** early beef spoilage, beef packed, beef storage temperature, Eber test.