

**THE EFFECT OF SOAKING CHICKEN EGG USING SALT SOLUTION  
AND COCONUT OIL TO PHYSICAL QUALITY  
OF YOLK EGG**

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**ABSTRACT**

The purpose of this research is to know the effect of soaking chicken egg using salt solution and coconut oil (during one day) to physical quality of egg yolk covering weight percentage, index, pH, and colour of egg yolk. This research used 45 chicken eggs (a day egg) and divided into 3 groups (soaked with coconut oil, soaked with 20% concentration of salt solution and without soaked) and examining during 4 weeks. The design used in the research was completely randomized design with factorial pattern. Data from the research was analyzed with Anova method and for the different mean between the treatments using Duncan's multiple range tests. The result showed that chicken eggs with soaked in 20% concentration of salt solution and coconut oil gave effect in weight percentage, pH and colour of egg yolk, but not the index of egg yolk.

Key word : yolk egg, soaking, physical quality, 20% concentration of salt solution, coconut oil