

**ANALYSIS OF pH DEGREE AND BEEF COLOR ON EID AL-ADHA  
1439 H TOWARDS PREDICTION OF ANTEMORTEM STRESS  
AT AL-AKBAR MOSQUE SURABAYA**

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**ABSTRACT**

The aim of this research was to evaluate the pH degree and beef color change in different temperature and time period. The research has been done on August, 2018 at Al-Akbar Mosque Surabaya. The samples were thirteen beef slices from thirteen bulls. These beef were divided into two groups (P0 and P1). P0 were treated at 0-3°C and P1 were treated at room temperatures (25-27°C). This research has been conducted in the time period of 0, 1, 6, 12, 18, 24 hours post-mortem to determine the effect of temperature and time period. The data were compared using *GLM Repeated Measures* test and *Multivariate* test. Statistical that temperature and aging time decreased pH value and color value significant ( $p > 0.05$ ) in 24 hours post-mortem.

**Keywords :** *Beef, Temperature, pH, Color.*