

**EFFECTS OF TEA (*Camellia sinensis*) AS
A TENDERIZER ON THE ORGONALEPTIC PROPERTIES,
PH VALUE AND TENDERNESS OF GOAT MEAT BREED
PERANAKAN ETAWA (*Capra caprahircus*) ON MUSCLE
(*Musculus bicep femoris*)**

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ABSTRACT

The aim of this research was to determine the pH value and organoleptic value of Goat Meat. Experimental meat used in this study was Goat meat from the breed peranakan etawa using the muscle (*Musculus bicep femoris*). This research was conducted by tenderizing the meat with Green Tea (*Camellia sinensis*) Extract tenderizers. The experimental design used was the completely randomized design with seventeen various treatments and two replications. Each of the seventeen tenderizers used different percentages of green tea (*Camellia sinensis*) being 1%, 2%, 4% and 8% respectively and was used to tenderize meat in different duration of days being 1 day, 4 days, 8 days and 12 days. Result of research showed that Green tea (*Camellia sinensis*) can be used as a tenderizer for a maximal of 1 day and 1-2% tea extract would have to be used to make the meat tender as it had a neutral level of pH7.1 which contributed to the tenderness of the meat.

Key words: pH Value, Organoleptic value, Goat Meat, tenderizer, tenderness of the meat, Tea.