

THE EFFECT OF USE OF RED GUAVA LEAF (*Psidium Guava L*) ON DIFFERENCES OF SALT MEDIA ON THE ORGANOLEPTIC QUALITY OF MOJOSARI SALTED EGGS

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ABSTRACT

This study aims to determine the organoleptic of salted eggs with guava leaf extract and the ingredients used are salt, rubbed ash and rice husk, the observed variables are color, texture, aroma, taste and acceptance of panelists with egg weights of 46-69 grams for making salted eggs. with the solid and liquid methods for each medium repeated 3 times and p0 for each method without the addition of guava leaf extract, the research design of Mojoseri duck salted eggs with the addition of guava leaf extract in solid and liquid media with a ratio of p1 solid media and p2 liquid media. Observations of salted egg research with the addition of guava leaf extract with organoleptic observations of panelists' preference levels. The data were processed using an unpaired t test to compare 2 variables. The results of the panelist's assessment of color with a value of 3.53 were very significantly different, texture 1.02 not significantly different, aroma 2.16 significantly different, taste significantly different and panelist acceptance 0.76 not significantly different

Keywords: *Eggs, ducks, Mojoseri, Organoleptic, Media*

PENGARUH PENGGUNAAN DAUN JAMBU BIJI MERAH (*Psidium Guava L*) PADA PERBEDAAN MEDIA PENGGARAMAN TERHADAP KUALITAS ORGANOLEPTIK TELUR ASIN ITIK MOJOSARI

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui organoleptik telur asin dengan ekstrak daun jambu biji dengan bahan yang di gunakan garam, abu gosok dan sekam padi variabel yang di amati adalah warna, tekstur, aroma, rasa dan penerimaan panelis dengan bobot telur 46-69 gram pembuatan telur asin dengan metode padat dan cair pada masing- masing media diulang 3 kali dan p0 setiap metode tanpa penambahan ekstrak daun jambu, rancangan penelitian telur asin itik mojosari dengan penambahan ekstrak daun jambu biji pada media padat dan cair dengan perbandingan p1 media padat dan p2 media cair. pengamatan penelitian telur asin dengan penambahan ekstrak daun jambu biji dengan pengamatan organoleptik tingkat kesukaan panelis. data di olah menggunakan uji t tidak berpasangan untuk membandingkan 2 variabel penilaian panelis warna dengan nilai 3,53 berbeda sangat nyata, tekstur 1,02 tidak berbeda nyata, aroma 2,16 berbeda nyata, rasa berbeda nyata dan penerimaan panelis 0,76 tidak berbeda nyata.

Kata kunci : *Telur, itik, mojosari, Organoleptik, Media*