

#### IV. KESIMPULAN

1. Daging yang dicelupkan pada *coating* polifenol teh mengalami pH 6,5 setelah 12 hari penyimpanan dan 6,8 setelah 20 hari penyimpanan, lebih rendah dibandingkan kontrol yang mencapai pH 8,2 setelah 12 hari penyimpanan.
2. Daging yang dicelupkan pada *coating* polifenol teh memiliki *Plate Count* koliform setinggi 5,60 log CFU/g, lebih rendah dibandingkan kontrol yang mencapai 7,03 log CFU/g.
3. Daging yang dikemas dengan kemasan *biodegradable* yang terbuat dari polifenol teh memiliki nilai TBARS sebesar 0,7 mg MDA/kg setelah 12 hari penyimpanan, lebih rendah dibandingkan kontrol yang mencapai 1,5 mg MDA/kg.
4. Daging yang dikemas dengan kemasan *biodegradable* yang terbuat dari polifenol teh membentuk metmioglobin setinggi 49% setelah 12 hari penyimpanan, lebih rendah dibandingkan kontrol yang mencapai 67,7%.
5. Daging yang dicelupkan pada *coating* polifenol teh memiliki skor TVB-N 15 mg/100g setelah 12 hari penyimpanan dan 21 mg/100g setelah 20 hari penyimpanan, lebih rendah dibandingkan kontrol yang mencapai 25 mg/100g setelah 12 hari penyimpanan.
6. Daging yang dikemas dengan kemasan *biodegradable* yang diperkaya dengan polifenol teh lebih dapat diterima oleh panelis setelah penyimpanan selama 12 hari dibandingkan daging yang dikemas tanpa bahan aktif selama penyimpanan.

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