

## **BAB VI**

### **KESIMPULAN DAN SARAN**

#### **6.1. Kesimpulan**

1. Pengaruh perbedaan bagian daging ayam (dada dan paha) berpengaruh nyata terhadap kadar air, WHC, dan *gel quality* (*gel strength* dan *folding test*) dari *surimi based product* ayam *broiler*.
2. Pengaruh perbedaan rasio larutan pencuci yang tersarang dalam bagian daging ayam (dada dan paha) berpengaruh nyata terhadap kadar air, WHC, dan *gel quality* (*gel strength* dan *folding test*) dari *surimi based product* ayam *broiler*.

#### **6.2. Saran**

1. Perlu dilakukan penelitian tentang penggunaan jenis larutan pencuci lain yang dapat memperbaiki karakteristik dari *surimi based product* ayam *broiler*.
2. Perlu dilakukan penelitian tentang penggunaan rasio larutan pencuci yang berbeda yang dapat memperbaiki karakteristik dari *surimi based product* ayam *broiler*.

## DAFTAR PUSTAKA

- Amrullah, I. K. 2004. *Nutrisi Ayam Broiler*. Bogor: Lembaga Satu Gunung Budi KPP-IPB.
- Anugrah, A. 2003. *Memilih Daging Ayam*. [http://pertahanan.slemankab.go.id/index.php?option=com\\_content&view=article&id=206:memilih-dan-membedakan-karkas-ayamsehat&catid=87:artikel&Itemid=155](http://pertahanan.slemankab.go.id/index.php?option=com_content&view=article&id=206:memilih-dan-membedakan-karkas-ayamsehat&catid=87:artikel&Itemid=155) (12 November 2011)
- Babji, A.S. and Gna, S.K. 1994. *Changes in Color, pH, WHC, Protein Extraction and Gel Strength During Process of Chicken Surimi (Ayami)*. ASEAN Food Journal 9: 54-59
- Badan Pusat Statistik. 2011. *Produksi Perikanan Indonesia*. Jakarta: BPS.
- Badan Pusat Statistik. 2011. *Produksi Daging Ayam Indonesia*. Jakarta: BPS.
- Bahij, A. 1991. *Tumbuh Kembang Potongan Karkas Komersial Ayam Broiler Akibat Penurunan Tingkat Protein Ransum pada Minggu Ketiga Keempat*. Bogor: Fakultas Peternakan, Institut Pertanian Bogor.
- Baxter, S.R. and Skonberg, D.I. 2008. *Gelation Properties. Of Previously Cooked Minced Meat from Jonah Crab (Cancer borealis) as Affected by Washing Treatment and Salt Concentration*. Food Chemistry 109: 332-339
- Benjakul S, Seymour TA, Morrissey MT, Haejung AN. 1996. *Proteinase in Pacific Whiting Surimi Wash Water: Identification and Characterization*. J. Food Sci. 61 (6): 1165-1170.
- Chan, H. T., JR. 1983. *Handbook of Tropical Foods*. New York and Bassel : Marcel Dekker Inc.
- Direktorat Jenderal Perikanan. 1990. *Buku Pedoman Pengenalan Sumber Perikanan Laut*. Jakarta: Departemen Pertanian.
- Direktoriat Gizi Departemen Kesehatan RI. 1995. *Daftar Komposisi Bahan Makanan*. Jakarta: Bharatara Karya Aksara.
- Elkhalifa, E.A., graham, p.P., marriot, N.G. and Phelps, S.K. 1988. *Colour Characteristics and Functional Properties of Flaked Turkey Dark Meat as Influenced by washing Treatments*. Journal of Food Science 53: 1068-1107

- Flick, G. J., 1988. *The Sea Food Industry*. New York: Van Nostrand Reinhold.
- Hall, G. M. 1997. *Fish Processing Technology 2<sup>nd</sup> edition*. London: Chapman & Hall. <http://books.google.co.id/books?id=GNfMGwwHOREC&pg=PP1&dq=Fish+Processsing+Technology+2nd+edition&cd=2#v=onepage&q=&f=false> (20 November 2011)
- Hamm, R. 1962. *Functional Properties of The Myofibrillar System and Their Measurement*. In *Muscle Foods*. Orlando: Bechtel, P.J. Ed. Academic Press
- Hard, N.F., Simpson, B.K. and Pan, B.S. 1994. *Sarcoplasmic Proteins and Others Nitrogenous Compounds*. In Sikorsi, Z.E., Pan, B.S. and Shahidi, F. (Eds.), *Seafood Proteins* (pp. 13-39). New York: Chapman and Hall.
- Hardman. T.M. 1989. *Water and Food Quality*. London and New York. Elsevier
- Haryanto, N. D. C. P. 2010. *Pengaruh Proporsi Pati Kentang-Daging terhadap Sifat Fisikokimia dan Organoleptik Surimi Ayam Broiler*, Skripsi S-1, Surabaya: Program Studi Teknologi Pangan, Fakultas Teknologi Pertanian, Universitas Katolik Widya Mandala, Surabaya.
- Hultin, H.O. and Kelleher, S. D. 2000. *Surimi Processing from Dark Muscle Fish*. In Park, J. W. (Ed.), *Surimi and Surimi Seafood* (pp. 59-77). New York: Marcel Dekker.
- Kang, G. H., S. H. Kim, J.H. Kim, H. K. Kang, D.W. Kim, J.C. Na, D.J. yu, O.S. Suh, and Y.H. Choi. 2009. *Effects of Washing Methods on Gel Properties of Chicken Surimi Prepared from Spent Hen Breast Muscle*. Poultry Science Association Inc. 1438-1443
- Karthikeyan, M., Shamasundar, B. A., Mathew, S., Kumar, P. R. and Prakash, V. 2004. *Physco-Chemical and Functional Properties of Proteins from Pegic fatty Fish (Sardinella longiceps) as a Function of Water Washing*. International Journal of Food Properties 7: 353-365
- Kinsman, D.M., Anthony W. K. dan Burdette C. B. 1994. *Muscle Foods: meat, Poultry, and Seafood Techonolgy 2<sup>nd</sup> edition*. London: Chapman and Hall. <http://books.google.co.id/books?id=9UIYKJOxJj4c&pg=PA222&dq=Kinsman,+D.M&cd=1#v=onepage&q=Kinsman%2C%20D.M&f=false> (5 November 2011)

- Kumosinski, T. F. and Farrell, H. M., Jr., 1994. *Solubility of Protein: Protein-Salt-Water Interaction*, In Hettiarachchy, N. S. and Xiegler, G. R., eds., *Protein Functionality in Food Systems*, Marcel Dekker Inc., New York, pp: 39-78.
- Lanier, T. C. and Chong M. Lee. 1992. *Surimi Technology*. New York: Marcel Dekker, Inc.
- Lee C. M. 1986a. *A Pilot Plant Study of Surimi Making Properties of Red Hake (*Urophycis chuss*)*. Dalam *Int. Symp. On Engineered Seafood Including Surimi* (R. Martin R. Collete, eds.), National Fisheries Institute, Washington, D.C., pp. 225-243
- Melnychuck V.L., J.D. Kirby, Y.K. Kirby, D.A. Emmerson & N.B. Anthony. 2004. *Effect of Strain, Feed Allocation Program, and Age of Photostimulation on Reproductive Development and Carcass Characteristic of Broiler Breeder Hens*. *Poult. Sci.* 83: 1861-1867
- Murtidjo, B. A. 1992. *Mengelola Ayam Buras*. Yogyakarta: Kanisius.
- North, M. O. and D. D. Bell. 1990. *Commercial Chicken Production Manual*. AVI Publishing Inc, New York, USA.
- Nowsand, A. A. K. M., Kanoh, S., Niwa, E. 2000. *Thermal Gelation Characteristic of Breast and Tight Muscles of Spent Hen and Broiler and Their Surimi*. *Journal of Meat Science* 54: 169-175.
- Okada, M. And Noguchi, E. 1974. *Fishery Products*. Surrey, England: Fishing News (Books) Limited
- Okada, M. and Tamoto, K. 1986. *Science of Alaska Pollack Surimi-Manufacturing Frozen Surimi*. Overseas Fishery Cooperation Foundation
- Oliveira, F.A.R and J. C. Oliveira. 1999. *Processing Foods: Quality Optimization and Process Assesment*. Florida: CRC Press LLC. <http://books.google.co.id/books?id=oLS27mGGR8C&printsec=frontcover&dq=Processing+foods:+quality+optimization+and+process+asswssment&cd=1#yonepage&q=cryoprotectants&f=false> (28 Oktober 2011)

- Park, J.W. 2005. *Surimi and Surimi Seafood*. Florida: CRC press LLC. <http://books.google.co.id/books?id=diLA6IVcuZEC&pg=PP1&dq=Production+and+Processing+of+Healthy+Meat,+Poultry+and+Fish+Product.&lr=&cd=1#v=onepage&q=&f=false> (15 Mei 2012)
- Pearson, A.M. dan T.R. Dutson. 1997. *Production and Processing of Healthy Meat, Poultry and Fish Products*. London: Chapman & Hall. <http://books.google.co.id/books?id=diLA6IVcuZEC&pg=PP1&dq=Production+and+Processing+of+Healthy+Meat,+Poultry+and+Fish+Products.&lr=&cd=1#v=onepage&q=&f=false> (29 Desember 2011)
- Poedjadi, Anna. 1994. *Dasar-dasar Biokimia*. Jakarta: UI Press.
- Radley, J.A. 1976. *Industrial Uses of Starch and Its Derivatives*. London: Applied Science Publisher.
- Rasyaf, M. 1999. *Beternak Ayam Pedaging*. Cetakan Keempat Belas. Jakarta: Penebar Swadaya.
- Rawdkuen S., Samart Sai-Ut, Saisunee Khamsorn, Manat Chaijan dan Sootawat Benjakul. 2008. *Biochemical and Gelling Properties of Tilapia Surimi and Protein Recovered Using an Acid-Alkaline Process*, J. Food Cem., 112, 112-119.
- Sawitri, B. 2007. *Daging Ikan Dapat Mencegah Penyakit*. Info Makan Ikan <http://ikm.depperin.go.id/Publikasipromosi/KumpulanArtikel/tabid/67/articleTypr/ArticleView/articleId/22/Daging-Ikan-Dapat-Mencegah-Penyakit.aspx> (25 November 2011)
- Sloane, Ethel. 1994. *Anatomy and Physiology: An Easy Learner*. Jones and Bartlett Publishers, Inc.
- Smith, D.M. 1991. *Factor Influencing Heat Induced Gelation of Muscle Proteins*. In Paris, N. and Bradford, R. (Eds.), *Interaction of Food Protein*. Whashington, D. C.: America Chemical Society (pp. 243-256)
- Soeparno. 2005. *Ilmu dan Teknologi Pengolahan Daging*. Yogyakarta: Gadjah Mada University Press
- Stadelman, W. J., V. M. Olson, G. A. Shmwell, S. Pasch. 1988. *Egg and Poultry Meat Processing*. Ellis Haewood Ltd.

- Sudarmadji, S., Bambang H., dan Suhardi. 1997. *Prosedur Analisa untuk Bahan Makanan dan Pertanian*, Edisi Keempat. Yogyakarta; Libert.
- Tsai, T.C., and h.W. Ockerman. 1981. *Water Binding Measurement of Meat*. J. Food Sci. 46: 697-707
- Vaclavick, F. A. 1998. *Essentials of Food Science*. Maryland: Aspen Publishers, Inc.
- Winarno, F. G. dan Sutisno Koswara. 2002. *Unggas*. Bogor: M-Brio Press.
- Xiong, y.L. 1997. *Structure-Function relationship of Muscle Proteins*. Pages 341-392 in *Food Proteins and Their Applications*. S. Damodaran and A. Paraf, ed. Marcel Dekker Inc, New York, N.Y.
- Yang, H. And Park, J. W. 1998. *Effect of Starch Properties and Thermal-Processing Conditions on Surimi-Starch Gel (Abstract)*. Lebensmittel Wissenschaft & -Technologie 31 (4), 344-353.
- Zaitsev V, Kizevetter I, Lagunov L, Makarova T, Minder L, Podsevalov V. 1969. *Fish Curing and Processing*. Moscow: MIR. Publishing. Translated from the Russian by: De Merindol A.