

## THE IDENTIFICATION ANIMAL FOOD QUALITIES ( BEEF, CHICKEN, FISH ) WITH THE TEST OF H<sub>2</sub>S AND PHYSICAL PROPERTIES IN CANTEEN OF POLTEKKES OF CAMPUS I YOGYAKARTA

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### Abstract

**Background :** Animal side dish serves for growth and development that must be present in food. Foodstuffs of animal origin is a side dish of meat, fish and chicken. But many found the quality of the meat is not fresh anymore can mempengaruhi color, aroma, texture, pH. identification of research quality animal side dish of beef, chicken, fish with H<sub>2</sub>S test and physical properties in the cafeteria Campus I polytechnic MoH Yogyakarta.

**Research objectives:** To know the quality of rare animal side dish (beef, chicken, fish) with H<sub>2</sub>S test and physical properties in the campus canteen I polytechnic MoH Yogyakarta.

**Research method:** The research method that use in this research is observational with cross sectional design. The research setting is the animal side dish sold in Campus I polytechnic MoH Yogyakarta. The testing of H<sub>2</sub>S and physical properties do in laboratorium chemical method, 10% lead acetate. in this study to determine the quality of the animal side dish side dish animal sold dikantin Polytechnic Campus I MoH Yogyakarta

**Research results:** based on the h<sub>2</sub>s test of animal side dish of 7 samples, showed that 4 samples were positive 19.04%, the physical properties of color on the 7th irregularities on the color and texture of the tuna is served in the campus cafeteria I polytechnic MoH Yogyakarta.

**Conclusions:** There are 19.04% of the samples were positive for animal side dish early decay, but in the quality of the color of the six samples only swordfish discoloration.

**Keywords:** H<sub>2</sub>S , physical properties color , texture , scent

## IDENTIFIKASI KUALITAS LAUK HEWANI (DAGING SAPI, DAGING AYAM, IKAN) DENGAN UJI H<sub>2</sub>S DAN SIFAT FISIK DI KANTIN POLTEKKES KEMENKES YOGYAKARTA

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### Abstrak

**Latar Belakang** :Lauk hewani berfungsi untuk pertumbuhan dan perkembangan yang harus ada dalam makanan. Bahan makanan lauk hewani adalah daging, ikan dan ayam. Akan tetapi banyak ditemukan kualitas daging tidak segar lagi dapat mempengaruhi warna, aroma, tekstur, pH. penelitian identifikasi kualitas lauk hewani daging sapi, daging ayam, ikan dengan uji H<sub>2</sub>S dan sifat fisik di kantin Kampus I Poltekkes Kemenkes Yogyakarta.

**Tujuan Penelitian** : Mengetahui kualitas mentah lauk hewani (daging sapi, daging ayam, ikan) dengan uji H<sub>2</sub>S dan sifat fisik di kantin kampus I Poltekkes Kemenkes Yogyakarta.

**Metode Penelitian** : Jenis penelitian ini adalah observasional dengan rancangan cross sectional. Obyek Penelitian lauk hewani yang di jual dikantin Kampus I Poltekkes Kemenkes Yogyakarta. Pengujian H<sub>2</sub>S dan sifat fisik dilakukan di laboratorium kimia menggunakan metode Pb asetat 10 %. pada penelitian ini lauk hewani untuk mengetahui kualitas lauk hewani yang di jual dikantin Kampus I Poltekkes Kemenkes Yogyakarta

**Hasil Penelitian** : berdasarkan Uji H<sub>2</sub>S dari ke 7 sampel lauk hewani terdapat 4 sampel yang positif 19,04%, sifat fisik warna pada ke 7 terjadi penyimpangan pada warna dan tekstur pada ikan tongkol yang disajikan di kantin Kampus I Poltekkes Kemenkes Yogyakarta.

**Kesimpulan** : Terdapat 19,04% sampel lauk hewani yang positif mengalami awal pembusukan, tetapi dari secara kualitas warna dari 6 sampel hanya ikan tongkol yang mengalami perubahan warna.

**Kata Kunci** : H<sub>2</sub>S, Sifat Fisik warna, tekstur, aroma