The Quality of Processed Eggs Produced by Tenant of the Iptek for Poultry Agribusiness Entrepreneurship

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ABSTRACT

The purpose of this study was to determine customers preference. There was three product of tenant, *goji* chips (GC) , shredded egg (*abon* chicken egg/ACE) and *matra* egg (salted/ME), produced by tenant of the IPTEK for poultry agribusiness entrepreneurship programs . All products tested by 100 panelists . The variables measured is the shape, taste, color, crispness / texture, and smell. With hedonic scale 1-7: very not like, dislike, rather dislike, neutral, somewhat like, like and very like. All data were analyzed descriptively. Average assessments on GC are 5.40; 5.67; 5.33; 5.97 and 5.12. Average assessments on ACE : 5.25; 5.15; 5.36; 5.13 and 5.21. Average assessment on ME are 5.35; 4.96; 5.26; 4.89 and 4.94. Of the 100 panelists were very like of the **design** GE 20 %, 16 % ME 25 %. Very like of the **taste** of GC 21%, ACE 18 % and ME 19 %. Very like of the **colour** of GC 18 % , ACE 17% and ME 24%. Very like of the **texture** of GC 35%, ACE 14% and ME dimension of 17%. Very like of the **smell** GC 14 %, ACE 17 % and ME 21%. The conclusion of this study are, all processed of egg products , need to be improved for more favored by customers.

Keywords: Customer, preference, processed eggs and tenant

INTRODUCTION

The demand of foods from animal husbandry pruduct will continue to increase in quantity, quality, and variety of materials and products, even more so globalization requires strict competition in food trade. The touch of food technology is expected to develop innovative and highly competitive livestock processing products. Therefore, increasing the role of food technology in the supply of processed animal products is very urgent (Legowo, 2007). To improve the price competitiveness of livestock products should be done with the improvement of post-harvest processing Yuwanta (2010).

The egg processing efforts have been made into GE, ACE and GE by Tenant of *Ibk* Brahmaputra Animal Husbandry Academy program and have received PIRT certificate from Health Department. To improve the quality and promotion of the processed products is done organoleptic test to the public who is expected to become customers.

Goji Crackers (GC). Hidayati and Ismawati (2014) reported that the use of 20 ml of leaf in making processed rice can increase nutrient content, including protein of 3.82 to 7.11 g. The results of the test to the panelists showed that the level of preferences to taste ranged from 33.33 - 60%, so that further research is needed. The physicochemical qualities of hollow infertile egg chips resulting from hatching industry that can increase hardness, are not brittle, have a fast soluble time using a tapioca starch filler at 3% level (Kartina, 2016).

Shredded egg (Abon Chicken Egg). Abon Chicken egg (AGE) is a product of processed food from Chicken Egg which is processed traditionally in a very simple way but has a high protein content which includes the process of frying, mengepres minya, mixing spices. The process of frying eggs most determine the quality of eggs produced abon. At this

stage need to be considered is the skill in turning eggs after being in hot oil, because if not quickly rotated, then the egg will clump and sink so as not to produce a good abon.Pressepresan aims to extract the oil contained in eggs fried, so it will Produce abon that has a long shelf life . Taking into account the production facilities, technology and bright market prospects, making abon worthy of being an alternative business (Priatna, 2014). Abon eggs have the color and flavor not much different from the meat abon in general (Abusman et al., 2016).

Matra Egg. Matra Egg (ME) is salted egg chicken produced. Egg salting have a good qualty if the salted egg produced is: 1. Stable, can be stored long without much change. Salted egg preservation depends on the concentration of salt used in the dough. The higher the concentration, the more durable the salted egg is produced. In addition, the time the eggs are wrapped with dough also affect the durability. The longer the dough wrapped, the better the durability. In this case should be considered the intensity of salted flavor generated. In other words the salted taste obtained also must be arranged.2. The smell and taste of salted eggs are noticeable (no smell of ammonia or unpleasant smell) (Koswara, 2009).

Lesmayati et al. (2014) reported that the smell and color of salted eggs favored by consumers were eggs that were consumed for 15 days and 20 days. According to Susanti (2011), the attributes of salted eggs that are important to the consumer are six: egg color, egg size, salted egg shape, salted egg brand, egg salinity and egg durability. Attributes with the highest level of utility are medium-sized salted eggs and moderate salinity, blue with a duration of three mingus, there are brands in salted eggs and oval-shaped.

Organoleptic Test.Product development can be done through the stages, namely: the existence of an idea, idea filtering, idea development, experimentation, business analysis, market trial experiment and new products mass produced (Pasaribu, 2012). Organoleptic tests can be performed on consumer panel consisting of 30 to 100 people depending on the target of commodity marketing. This panel has a very general nature and can be determined by individual or group(Anonimous,2013)

MATERIALS AND METHODS

Egg products produced by three groups of tenant IbK Brahmaputra Academy of Animal Husbandry programs are GC, AEC and CE.

Table 1. Products and ingredients

Products	Sertifikat number of PIRT	Ingredients
Goji Crackers (GC)	2063471031717-22	Rice, Tapioca Starch, Salted Egg, seasoning
Abon Chiken Egg (ACE)	5033471021717-22	ggs, Seasoning, Palm Oil
Matra Egg (CE)	2033471011717-22	Eggs, iodized salt, pepper,

The method of making GC, AEC and CE are the result of the creation of the Brahma Self Entrepreneurship Unit in 2016. Each product is tested organoleptically to 100 panelists. The parameters observed were taste (A), color (B), texture (C), smell (D) and crispness (E). Each of the parameters is given 1 to 7, 1: very like, 2: like, 3: some what like, 4: neutral, 5. Somewhat unlike, 6: unlike and 7: very unlike. The data were analysed by descripive analyzed.

RESULTS AND DISCUSSION

Table 2. Mean of organoleptic score of products

Products	A	B	C	D	E
Goji Chips	5.40	5.67	5.33	5.97	5.12
Abon Chicken Egg	5.25	5.12	5.36	5.13	5.21
Matra Egg	5.30	4.96	5.26	4.89	4.94

The mean score of GC is, 5.40; 5.67; 5.97 and 5.12. The mean score on ACE is 5.25; 5.15; 5.36; 5.13 and 5.21. The mean score on ME is 5.35; 4.96; 5.26; 4.89 and 4.94. All of panelists who are very like of GC are 20%, ACE 16% and ME 25 %. Very like of the taste of GC 21%, ACE 18% and ME are 19 %. Very like of the color of GC 18%, ACE 17% and ME 24%. Very like of the texture of GC 35%, ACE 14% and ME 17%. Very like of the smell of GC 14%, ACE 17% and ME 17%.

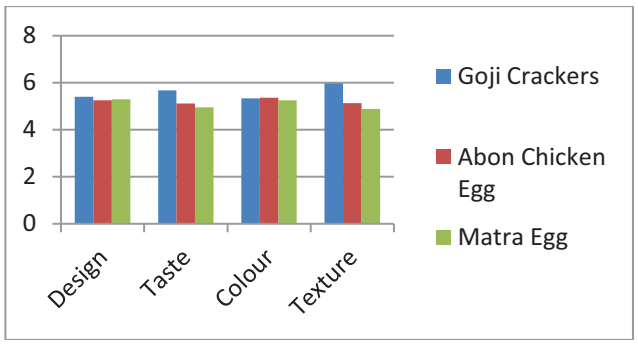

Figure. 1

From the figur above can be seen that the results of the lowest assessment is the texture of ME. According Yuwanta (2012) to get a good texture of salted eggs requires boiling time for 4 hours. Egg matra in the process of making boiled for one hour therefore to improve the texture quality can be done by increasing the boiling time.

The highest average yield on goji chip (GC) texture is 5.97 but the result is still below the maximum value of 7, that is only reach 81,42% so it still have to be improved in order to compete with other chips in modern market.

The number of panelists who are very like of the design and taste of goji crackers (GC), ACE and ME are still under 25% of the total panelists. Therefore, the design and taste of goji crackers (GC), ACE and ME, need to be improved by further experiments.

CONCLUSION

. From the results of organoleptic tests to 100 panels against GC,ACE and egg ME can be concluded that the three processed products still need to be improved quality to be more favored by consumers.

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