

**PENGARUH SUHU DAN LAMA PENYIMPANAN TELUR TERHADAP
KUALITAS TELUR AYAM RAS (*GALLUS L*)
DI INSTALASI GIZI RSUP DR KARIADI SEMARANG**

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Abstrak

Sebagai bahan pangan telur ayam merupakan bahan yang mudah mengalami kerusakan, oleh karena itu perlu memperhatikan lama dan suhu penyimpanan telur, sehingga kualitas telur tetap terjaga. Tujuan dari penelitian ini untuk mengetahui pengaruh suhu dan lama penyimpanan telur terhadap kualitas telur ayam ras (*Gallus L*).

Jenis penelitian yang digunakan adalah penelitian kuantitatif eksperimen dengan desain *pretest-posttest with control*. Jumlah sampel tersebut sebanyak 36 telur ayam ras (*Gallus L*) dibagi menjadi 12 kelompok. Sebelum digunakan untuk penelitian telur dimasukkan kedalam air, apabila telur tenggelam menunjukkan kondisi telur sangat bagus dan digunakan sebagai sampel. Setelah telur disimpan telur diperiksa lagi kualitasnya dengan menenggelamkan dalam air. Selain itu juga dilakukan pemeriksaan kualitas isi telur apakah dengan kualitas *grade AA*, *A*, atau *B*.

Hasil penelitian menunjukkan berdasarkan letak putih dan kuning telur, sebanyak 14 telur (38,87%) *grade AA*, 16 telur (44,44%) *grade A*, dan 6 telur (16,66%) *grade B*. Hasil uji statistik didapatkan *p-value* = 0.000 (< 0.05), sehingga dapat disimpulkan bahwa 12 perlakuan yang diberikan, memberikan reaksi yang berbeda terhadap kualitas telur ayam ras (*Gallus L*). Kesimpulan dalam penelitian ini adalah supaya kualitas telur tetap dalam kondisi baik/ *grade AA* disimpan maksimal selama 1 hari pada suhu ruang (27°C), suhu 4°C - 10°C, suhu > 10°C dan maksimal 3 hari pada suhu 4°C - 10°C, jika lebih dari waktu tersebut maka kualitas telur akan menurun menjadi *grade A* atau *B*, akan tetapi masih layak untuk dikonsumsi.

Kata kunci: Kualitas telur ayam ras, Lama penyimpanan, Suhu penyimpanan

**EFFECT OF TEMPERATURE EGG STORAGE ON QUALITY OF
CHICKEN RAS (GALLUS L) IN NUTRITION INSTALATION
DR KARIADI HOSPITAL OF SEMARANG**

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Abstract

As a food ingredient, chicken eggs are easily damaged, therefore it is necessary to pay attention to the duration and temperature of egg storage, so that the quality of the eggs is maintained. The purpose of this study was to determine the effect of temperature and egg storage time on the quality of broiler eggs (Gallus L).

This type of research is a quantitative experimental research with pretest-posttest with control design. The number of samples was 36 eggs (Gallus L) divided into 12 groups. Before being used for research the eggs are put into water, if the eggs sink, the egg condition is very good and used as a sample. After the eggs are stored the eggs are again checked for quality by drowning in water. In addition, the quality of the eggs is examined, whether the eggs are of AA, A or B grade quality.

The results showed based on the location of white and egg yolks, 14 eggs (38.87%) grade AA, 16 eggs (44.44%) grade A, and 6 eggs (16.66%) grade B. Results of statistical tests were obtained -value = 0.000 (<0.05), so it can be concluded that 12 treatments were given, giving different reactions to the quality of broiler eggs (Gallus L). The conclusion in this study was that the quality of eggs remained in good condition / AA grade stored for a maximum of 1 day at room temperature (27°C), temperature 4°C - 10°C, temperature > 10°C and a maximum of 3 days at 4°C - 10°C, if more than that time then the quality of eggs will decline to grade A or B, but it is still suitable for consumption.

Keywords: Quality eggs, Old storage, Temperature storage