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APPLICATION OF MELINJO (Gnetum gnemon L.) PEEL AND LEAF (Gnetum gnemon L.) TO MAINTAIN QUALITY OF HEN EGGS
(xiii + 47 pages: 12 figures, 4 tables, and 7 appendices)

Eggs are one of perishable food with short shelf life. Acts to overcome decrease of quality is needed so the preservation methods of eggs developing, one of the method done by immersion in vegetable tanner solution which contain tanins such as melinjo (Gnetum gnemon L.). This study aims to utilize melinjo leaf and peel to maintain quality of egg. In this study, eggs treated with three different soaking material (melinjo leaf, inner melinjo peel (sclerotesta) and outer melinjo peel (sarcotesta)) and five soaking material concentration (3%, 3.3%, 4%, 5%, 6.6%) with 24 hours soaking time. Eggs will be stored in room temperature and observed on day 7 and day 14 of storage. The analyses are weight loss, air cavity, yolk index, Haugh unit and microbial count. This study were analyzed using 2 factorial Randomized Block Design with 2 replicates. The best concentration is 6.6% with melinjo leaf as the best soaking material, the combination maintain the value of Haugh unit, total microbial and air cavity of eggs to 7 and 14 days storage.

Keywords : hen eggs, melinjo leaf, melinjo peel, preservation, soaking