ABSTRACT

Physical Characteristic of Buffalo Meat at Different Ages and Sexes
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Buffalo meat is one of alternative protein source or human food. Buffalo meat is not popular because it is commonly obtained from old buffalo that is used as drought animal, so that the quality does not meet the consumer’s demand. The objective of this experiment was to study the physical characteristic of buffalo meat at different ages (I₀, I₁, I₂, I₃, I₄) and sex (male and female). Variables observed were pH, tenderness, cooking loss, water holding capacity, color of meat and fat. The experiment was conducted in 2x5 factorial randomized design with factor A was ages and factor B was the sex. The data was analyzed by analyses of variance (ANOVA). The results showed that cooking loss was significantly influenced by ages (P<0.05), but not by sex. There was no significantly effect (P>0.05) of age and sex on pH, tenderness, water holding capacities, and color of meat and fat it might be caused by management, slaughtering method and handling of meat.

Keyword: Buffalo meat, cooking loss, pH, water holding capacity, tenderness