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## #1971 Summary

SUMMARY REVIEW EDITING

### Submission

Authors	Dwi Rachmawaty, Arisanty Arisanty
Title	PEMANFAATAN PERASAN BUAH BELIMBING WULUH ( <i>Averrhoabilimbi</i> L.)SEBAGAI PENGAWET ALAMI PADA DAGING SAPI SEGAR
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### Submission Metadata

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Bio Statement	—

#### Title and Abstract

Title	PEMANFAATAN PERASAN BUAH BELIMBING WULUH ( <i>Averrhoabilimbi</i> L.)SEBAGAI PENGAWET ALAMI PADA DAGING SAPI SEGAR
Abstract	<i>The Use Of Wuluh Starfruit Juice (Averrhoa bilimbi.) As a Natural Preservative For Fresh Beef</i>

Fresh meat is one of the most perishable foodstuffs, hence, it is not stored for long. Therefore, preservation efforts to extend the shelf life are needed. Meanwhile, Wuluh Starfruit (*Averrhoa bilimbi* L.) is applicable as a natural preservative due to its antimicrobial activity to inhibit the growth and rate of meat's biochemical reactions. This research aims to determine the potential of Wuluh starfruit juice (*Averrhoa bilimbi* L.) as a natural preservative for fresh meat using the ALT method. The total plate number method was used in which the meat was soaked with Wuluh starfruit juice in a concentration of 50, 75, and 100%, meanwhile, water was used as a negative control. Furthermore, the meat was immersed for 12 hours, and then, the number of bacterial colonies that grew after incubation for 24 hours was counted. The results showed that at a concentration of 50, 75 and 100%, the number of plates obtained were 23x10<sup>2</sup>, 14x10<sup>2</sup>, and 88x10<sup>1</sup> colonies/g respectively. For negative water control, TBUD results were obtained, while the use of wuluh starfruit juice (*Averrhoa bilimbi* L.) suppressed the microbial growth in the meat hence, microbial activity in beef rot was inhibited. The higher the concentration of wuluh starfruit juice (*Averrhoa bilimbi* L.), the greater its potential as a natural preservative for fresh beef.

**Keywords :** Total plate numbers, natural preservatives, wuluh star fruit juice (*Averrhoa bilimbi* L.)

Daging segar merupakan salah satu bahan pangan yang mempunyai sifat mudah rusak sehingga tidak dapat di simpan lama. Oleh karena itu, usaha pengawetan untuk memperpanjang umur simpan daging sapi segar perlu dilakukan. Belimbing wuluh (*Averrhoa bilimbi* L.) dapat digunakan sebagai pengawet alami sebab diketahui memiliki aktivitas anti mikroba yang dapat menghambat pertumbuhan dan kecepatan reaksi biokimia daging. Tujuan penelitian ini adalah mengetahui potensi perasan buah belimbing wuluh (*Averrhoa bilimbi* L.) sebagai pengawet alami padadaging sapi segar dengan menggunakan metode ALT. Metode yang digunakan dalam penelitian ini adalah metode angka lempeng total dimana daging direndam dengan perasan buah belimbing wuluh (*Averrhoa bilimbi* L.) dengan konsentrasi 50 %, 75 % dan 100 %, air digunakan sebagai kontrol negatif. Perendaman daging dilakukan selama 12 jam lalu dihitung jumlah koloni bakteri yang tumbuh setelah diinkubasi selama 24 jam. Hasil penelitian ini menunjukkan yakni pada konsentrasi 50% mendapatkan ALT 23x10<sup>2</sup> koloni/g, konsentrasi 75% diperoleh angka lempeng total 14x10<sup>2</sup> koloni/g dan untuk konsentrasi 100% diperoleh angka lempeng total 88x10<sup>1</sup> koloni/g

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serta untuk kontrol negatif air didapatkan hasil TBUD, penggunaan perasan buah belimbing wuluh (*Averrhoa bilimbi* L.) pada daging mampu menekan pertumbuhan mikroba sehingga aktivitas mikroba dalam pembusukan daging sapi dapat dihambat. Semakin tinggi konsentrasi perasan buah belimbing wuluh (*Averrhoa bilimbi* L.) maka semakin besar pula potensinya sebagai pengawet alami pada daging sapi segar.

**Kata kunci:** Angka lempeng total, Pengawet alami, Perasaan buah belimbing wuluh (*Averrhoa bilimbi* L.)

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## References

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## #1971 Review

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Title PEMANFAATAN PERASAN BUAH BELIMBING WULUH (AverrhoabilimbiL.)SEBAGAI PENGAWET ALAMI PADA DAGING SAPI SEGAR  
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	180		53
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