

Marination of Meat with Local Materials as an Effort to Improve Product Quality Towards Halal Lifestyle

Irmawaty Majid^{1,a,*}, Jumriah Syam^{2,a}, Muhidal^{3,a}

^aUIN Alauddin Makassar

*irmawaty@uin-alauddin.ac.id

Abstract. This study aims to determine the role of local ingredients as meat marinade ingredients in an effort to improve product quality towards a halal lifestyle. This research method used a completely randomized design (CRD) with 5 treatments and 4 replications. The research design based on local materials (*Etlingera elatior*) used was treatment (P0) as a control without (*Etlingera elatior* 0%), (P1) using *Etlingera elatior* 25%, (P2) using *Etlingera elatior* 50%, (P3) using *Etlingera elatior* 75%, (P4) using *Etlingera elatior* 100 %. The parameters observed were the physical quality of the meat, namely pH, Cooking Loss, Tenderness and Water Holding Capacity. The results showed that the use of local ingredients as a marinade in meat had a very significant effect ($P > 0.05$) on meat quality, especially pH and cooking loss, while tenderness and water-holding capacity had a significant effect.

Keyword: marinated, local ingredients (*etlingera elatior*), halal lifestyle