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**The Influence Of Temperature On Meat Decay One Of Beef Sold The Traditional Market**

**Pengaruh Suhu Penyimpanan Terhadap Terjadinya Awal Pembusukan Daging yang Dijual Di Salah Satu Pasar Tradisional Surabaya**

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**Abstract**

The aims of this research was to determine the influence of storage temperature on the meat decay of beef sold at the traditional market in Surabaya. Room temperature, about 27°C, and chilling temperature on refrigerator were used for two group of tenderloin beef that was thought from three different meat seller. In Eber test meat samples stored at room temperature and chilling temperature and then tested every 3 hours. After that pour the reagent in the tube Eber then input plug that already contain meat. If the test shows that there NHCl mist above reagents, the meat of the positive (+) decay. Meanwhile, when no visible haze NHCl above reagents, the flesh does not decay (-). Results of research conducted in January 2011 showed that meat stored at room temperature for more rapid decay than those stored at chilling temperature.

**Keyword** : Meat, Traditional, Market, Storage, Temperature,

**Daftar Pustaka :**