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SOCIALIZATION OF SALTED EGG MAKING IN TENGAH TANI VILLAGE

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Abstract. Salted egg is a livestock product technology that has quite a lot of enthusiasts. Tengah Tani Village is only accustomed to processing conventional salted eggs without using herbal ingredients. The purpose of this program is to increase the added value and durability of duck eggs and improve the skills of the people of Tengah Tani village in processing herbal salted eggs. Community service activities: 1. Socialization of joint counseling, 2. The direct practice of making herbal salted eggs. The results of community service activities provide a reasonable response where it is quite enthusiastic about attending a series of activities in groups and individuals, where there are innovations by adding spices that can reduce salt levels and fishy flavors.

Keywords: duck eggs, salted eggs, herbs

INTRODUCTION

Eggs are poultry products with complete nutritional content, namely carbohydrates, fats, proteins, minerals and vitamins. Free-range chicken eggs and duck eggs contribute 12.16% and 18.26%, respectively, but in reality, eggs spoil before being utilized or consumed due to the lack of shelf life of the eggs. Microbes also cause egg spoilage due to

dirt attached to the eggshell. One way to solve the problem of egg spoilage is to make salted eggs.

Salted eggs are a livestock product technology that has quite a few enthusiasts. Most salted eggs are made from duck eggs. This is because duck eggs have large pores that are good for salted eggs. With salting, duck eggs become less fishy, and the shelf life of eggs is longer. The longer the salting time, the more durable the shelf life of the egg (Kusmayadi, 2022).

The quality of salted eggs can be seen based on the assessment of organoleptic properties. Organoleptic assessment assesses the five human senses of food properties with the senses of sight, taste, smell, touch, and hearing. Organoleptic tested in this study include texture, color, aroma, and taste.

Duck eggs can be salted with various media, including red brick powder, coconut frond ash, and rice field mud. Red brick powder and coconut frond ash are often used to make salted eggs, while paddy field mud is less utilized.

Herbal ingredients in this program are garlic, ginger, bay leaves, and second wood. Ginger is an antimicrobial that effectively protects egg products from damage, and bay leaves and garlic can reduce cholesterol levels (Rokana et al., 2018). Tengah Tani Village is only accustomed to processing conventional salted eggs without using herbal ingredients. The purpose of this program is to increase the added value and durability of duck eggs and improve the skills of the people of Tengah Tani village in processing herbal salted eggs. This community service activity tries to innovate by adding spices.

METHODS

Time and Place of Implementation

This community service activity, which targeted the youth organization of Tengah Tani village, was held on October 18, 2020.

Community Service Material

Eggs will deteriorate within two weeks in an open room; natural damage is broken or cracked eggshells, while another damage is watery egg whites caused by air entering, so the acidity degree rises. Microbes also cause egg damage due to dirt attached to the eggshell. How to overcome this by washing eggs will accelerate the damage so that, in general, dirty eggs will last longer than those that have been cleaned. The storage temperature and humidity of the storage room strongly influence the decline in egg quality.

The principle of egg preservation is to:

1. Prevent the entry of spoilage bacteria into the egg
2. Prevent the release of water in the egg

Some of the processes of preserving whole eggs are preserved with the shell, among others:

1. Cooling process
2. Dry packaging process
3. Coating process with oil
4. Dipping process in various liquids

Herbal Salted Eggs

Salted eggs are one of the methods to preserve eggs. The technique of salting eggs has existed since ancient times to extend the shelf life of eggs and add flavor.

Objective of the experiment

To find out the processed results of eggs into salted eggs

Making Herbal Salted Eggs

Ingredients

1. Duck egg
2. Red brick
3. Saltwater
4. Rubbing ash

Tools

1. Scales
2. Basin
3. Pestle
4. Mortar
5. Pan

Experiment method

A. Soaking with saturated salt

1. Clean duck eggs from dirt using sandpaper.
2. Water is heated to a specific temperature (no need to boil)
3. Salt is stirred into the heated water until the salt dissolves.
4. Cool the saturated salt solution
5. Eggs are put into the salt solution and soaked for seven days.

B. Soaking with brick powder and salt

1. Clean duck eggs from dirt using sandpaper
2. Bricks are pulverized and sieved; 1 kg of bricks for ten eggs
3. Bricks are mixed with salt until smooth
4. Eggs are wrapped with a mixture of bricks with salt and placed into a container
5. Settled in the refrigerator for seven days. After seven days, it opened from the bricks, was cleaned, and then boiled.

C. Soaking with rubbing ash and salt

1. Clean duck eggs from dirt using sandpaper
2. Rubbing ash is mixed with salt until flat
3. The mixture is given water little by little until it is thick and can be attached to the egg with an even thickness, then placed into a container.
4. Let stand in the refrigerator for 7 days. After seven days, open the dressing, clean, and then boil.

RESULTS AND DISCUSSION

Experimental Stage Of Herbal Salted Egg

Fadhlorrohan et al. (2021) reported that adding herbal ingredients to make salted eggs could enrich the taste, aroma, and nutritional value of salted eggs. Garlic can affect the level of saltiness in better-salted eggs. In addition, garlic can inhibit microbial growth, whereas allisin compounds contained in garlic can inhibit the growth of pathogenic bacteria and fungi (Adisurya,

2017). The compounds contained in garlic can seep into the egg through the entire surface of the shell of the egg, which has many pores so it will affect the salt content that enters the egg.



Picture 1. Crushed brick, Water, and salt



Picture 2. Brick and brine mixing activities



Picture 3. The egg is sanded and then coated with brick and rubbing ash. Then soaked for 14 days.



Picture 4. The eggs are soaked for 14 days and then washed, after which they are boiled with spices (ginger, lemongrass, laos, bay, and lime leaves) for 8 hours.

CONCLUSION

Herbal salted egg preservation technology program, thank God the activities went well and smoothly. The community is quite enthusiastic about attending a series of activities in groups and individuals, where there are innovations by adding spices that can reduce salt levels and fishy taste.

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