
Study Responses of Some International Hotels at Sanur, Nusa Dua, and Kuta in Using the Bali Cattle Beef

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ABSTRACT

Beef is needed to fulfill physical requirements as sources of protein. Beef contains complete amino acids to form protein in each cell and furthermore to form new cells and/or replace the old or damage one. Bali as center of tourism in central Indonesia needs beef for consumption of local and overseas tourists. Healthy food, nutritious, tasty, soft and tender would be looking for by tourists. The aim of the survey was to know the response of some hotel in using of the Bali cattle beef compare to the imported beef. Data were obtained on the survey were analyzed descriptively. Results of the survey showed that the Grand Bali Hyatt Hotel at Nusa Dua use the Bali cattle beef (beef of local cattle) and imported beef from overseas (Australia or New Zealand and Japan) for 30, 65 and 5 kg per day respectively (30 % the Bali cattle beef and 70 % imported beef). The Respati Hotel at Sanur uses 10 kg (16.67 %) the Bali cattle beef and 50 kg (83.33%) imported beef. Furthermore, Melasti Hotel and Grand Inna Hotel and Harris Hotel (all located at Kuta) where each of them use the Bali cattle beef for 15 kg (15%) and 85 kg (85%) of imported beef, and Harris Hotel uses 10 kg (10 %) of Bali cattle beef and 90 kg (90 %) imported beef. From all of information mentioned above, it can be concluded that response of international hotels at Sanur, Nusa Dua and Kuta (central of tourists in Southern Bali) in using of the Bali cattle beef (local beef) is much lower than imported beef (17.34 % versus 82,66 %).

Keywords: beef, hotel, tourists.

INTRODUCTION

Beef is define as all connective tissues of animals and all of their products that can be eaten safely and does not causes sickness of their consumers (Soeparno, 2005). Bali cattle has a strategic function as a source of animal protein (Putri et al., 2017). They also reported that contribution of fattening of Bali cattle per head could increase family income for Rp.153.250 per month at Pempatan Village, Rendang District, Karangasem Regency, Bali Province. This source of income can be used to decrease poverty in Bali with facilitate poor farmer groups at selected village where each group is consist of 20 persons. Each group received a packed program consist of 20 female Bali cattle from the Government of Bali Province. The program is called *SIMANTRI* i.e. integrated agriculture system (Yasa et al., 2017). Actually, the program was similar to what was said by Nitis and Lana (1984) that integrated farm in an agriculture system could be developed to increase farmer income.

Beef is required to fulfill of the body needs as a source of protein. The beef contains complete amino acids to compose protein needs by each cell, to form new cells and/or replace old or damage cells. Generally, daily protein consumption of Indonesia people is still under

minimum requirement, particularly animal protein. This due to the cost of the protein is more expensive than others. In Bali, the Bali cattle has high potential as source of beef because its production is high relatively and its population tends to increase continuously year by year because it has good adaptation ability. So that, its muscles are thicker and good quality (www.sapi-bali.com, 2011), in other words it has more beef and less bone compared to other i.e. Ongole crossbred cattle. In this case, although the cattle shown smaller in size, but it has higher beef and bone ratio than the Ongole crossbred.

The Bali cattle is one of the genetic potentials of Indonesia especially Bali. According to Prasetyo (2010) that the Bali cattle carcass was 56 % and meat characteristics of low fat. It is possible to develop it in the island of Bali as a source of local beef because it is one of the destination centers of tourism in the world (Yupardhi, 2009 and *Pusat Kajian Sapi Bali*, 2012). But, its reality is on the other way around that since years the beef supplies to hotels and restaurants were mostly from overseas particularly Australia, and others from New Zealand and Japan due to their quality were better, and also their prices were lower than the local beef. In other words the local beef was more expensive than the overseas one. Those conditions made some businessmen in beef cattle get lost.

As an illustration in this case even size of Bali cattle is smaller than Ongole cattle crossbred, but the Bali cattle has higher meat and bone ratio than it. If so, how about its comparison to overseas cattle? In general, their quality are better than the Bali cattle, average carcass production is 59,1% (Arthaud *et al.*, 1977) but, Yupardhi (1987) reported carcass of Hereford was 54%, intramuscular fat score was 0,6 (low), meat colour was red bright with score for 5.4 and pH was 5.5.

The objective of the experiment (survey) was to study how responses of some international hotels at Sanur, Nusa Dua, and Kuta in using the Bali cattle beef (local beef). And the advantage of the experiment was to provide information to public about the acceptance of the Bali cattle beef at some international hotels at central tourism in Southern of Bali generally.

MATERIAL AND METHODS

Purposive sampling was conducted on the experiment (survey). The samples were determined or selected by the author self to hotels used to be cook the Bali cattle beef (purposive sampling). Qualitative method was used on the survey. Technically it was observed directly to the manager of Food and Beverage of each hotel.

The survey was conducted at some international hotels were the Grand Hyatt Bali Hotel at Nusa Dua, Respati Hotel at Sanur, Melasti Hotel at Kuta, Harris Hotel at Kuta and Inna Grand Hotel at Kuta.

Primary data resources were manager Food and Beverage and chef of each hotel and secondary data resources were books, journals, internet and others which related to beef particularly the Bali cattle beef (local beef) and imported beef.

Data were obtained of the survey were analyzed descriptively. The data of the result of the survey would be collaborated with supported data of references.

RESULTS AND DISCUSSION

From the first or primary data resources, Komang Reka (the restaurant manager of the Grand Hyatt Bali Hotel at Nusa Dua) said that beef use in the hotel were consisted of local cattle beef (the Bali cattle beef) and imported beef from Australia or New Zealand and Japan. In these cases the daily used of the beef of the Bali cattle (local beef), Australia or New Zealand, and Japan were 30, 65, and 5 kg/day respectively (totally 30 % of local beef versus 70 % of imported beef). He also said that the differences of the local beef and imported one based on it structures where the local beef was more stiff and fibrous, but the imported beef were softer and more tender than that the local one. The local beef was obtained from supplier of Pesanggaran Slaughter House at Sesetan Street, Pesanggaran Village. Generally, parts of the beef ordered were sirloin, tenderloin, tail, leg, and thigh. Those beef were not fresh from the slaughter house, but frozen one with an aim to increase their aging.

I Gusti Ngurah Gede (restaurant staff of Respati Hotel at Sanur) explained that the beef use in the hotel restaurant consisted of the local beef and imported one from Australia. The local beef use for 10 kg/day for local style food and 50 kg/day of the imported beef for western style food (20 % of local beef versus 80 % of imported beef). Parts of the beef ordered were similar to the Grand Hyatt Bali Hotel.

The manager Food and Beverage of the Melasti Hotel and the Inna Grand Hotel at Kuta said that the local beef for 15 kg/day was used for local style food and the imported one for 85 kg/day was used for western style food. But, the Harris Hotel at Kuta was also used 10 kg/day of the local beef for local style food, whereas the imported one for 90 kg/day was used for western style food (15 % local beef versus 85 % imported beef).

The Grand Hyatt Bali Hotel and Respati Hotel used local and imported beef to complete tourist needs. The imported beef was used much more than that the local beef due to the imported one were softer and more tender than the local one and tourists like it very much. Only Indonesia or Bali food used local beef. The beef was the one of important food materials in order to complete nutrient of the body needs (Lawrie, 2003). It was defined as all animal tissues and all product processes of them were eatable and did not caused sick to their consumers. Factors affected tenderness of the beef was linked with it composition self, i.e. fat cells, beef fiber, bundle tissues which were available among the beef fibers, and also rigor mortis of the beef happen after the cattle was slaughtered. The factor affects of the beef tenderness were classified into two i.e. antemortem such as genetic (included type, species, and physiology status), age, management, sex, and stress; and postmortem factors (including chilling method, aging, length and keeping temperature, and process method (cooking and additional of tenderness materials). The beef tenderness could be known with measurement of the end potential capacities of actine and myosine. The lower the potential of them, the more tender of the beef (http://lampung.litbang.deptan.go.id/index.php?option=com_content&view=article=53). Healthy beef is in healthy animal. Gauly (2010) reported that animal genetic resources must be maintained even continue increases.

Parts of the beef were needed by the Grand Hyatt Bali Hotel and Respati hotel were sirloin, tenderloin, tail, cartilage of leg, and thigh. The sirloin was used for making steaks because it is a little bit stiff than others, but it could be cut off for bigger size. There was no fat in it. Its price was cheaper than other steak. The tenderloin originally came from the front of sirloin and the back of rib. The tenderloin did not work hard, so its fat contents was higher than that

the sirloin. Chuck is one of the beef parts that originally come from upper front leg. Generally, this beef was used for *sate*, but the tail and cartilage for soup. The beef ordered by the hotels were not in fresh but, in frozen because it more endurance than the fresh one. According to Wanda Gunawan, the chef of the Grand Hyatt Bali Hotel that temperature affects to aging of the beef. The optimal temperature for it is minus 1 to 1°C. But, above it particularly for 5°C the beef quality could damage and probable to context with various bacteria. The temperature for 5°C is the suitable temperature for their development and poisoning the beef. Actually freezer should be avoided for keeping the beef in it because frozen beef could not juicy any more due to it water tights with melted ice from the frozen beef. This could made the beef is not fresh any more, no juicy, and it quality decreased, and the worst effect is sour smell.

CONCLUSION

From the above explanations could be concluded that the average responses of some international hotels at Sanur, Nusa Dua, and Kuta (central tourism in Southern of Bali) in using the Bali cattle beef (local beef) was much lower compare to the imported one (17.34 % versus 82.66 %) due to the differences of their quality (stiff beef structure did not preferred by most tourists).

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