

PENGARUH JENIS OTOT (*Longissimus dorsi* dan *Triceps brachii*) DAN LEVEL *FILLER* TEPUNG TAPIOKA TERHADAP KUALITAS KIMIA DAN SENSORIS BAKSO SAPI

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh jenis otot dan level penambahan *filler* tepung tapioka yang berbeda terhadap kualitas kimia dan sensoris bakso sapi. Bahan utama dalam pembuatan bakso sapi pada penelitian ini adalah daging sapi (otot *Longissimus dorsi* dan *Triceps brachii*), tepung tapioka (10%, 15%, 20%), dan bumbu-bumbu lainnya. Uji kualitas kimia dilakukan menggunakan *Near-Infrared Spectroscopy* (NIRS) dan uji kualitas sensoris menggunakan lembar kuesioner yang melibatkan 15 panelis. Analisis statistik uji kualitas kimia menggunakan *Completely Randomized Design* (CRD) dengan uji *Two Way Anova* dan dilanjutkan dengan *Duncan's New Multiple Range Test* apabila menunjukkan perbedaan nyata. Analisis statistik uji kualitas sensoris menggunakan analisis non parametrik dengan uji *Friedman*. Kedua data tersebut menggunakan pola faktorial (2 jenis otot x 3 level penambahan tepung tapioka). Hasil menunjukkan bahwa jenis otot mempengaruhi kualitas kimia (kadar air dan kadar lemak) dan sensoris (warna, tekstur, kekenyalan dan daya terima) bakso sapi ($P < 0,05$). Level penambahan filler yang berbeda memberikan pengaruh nyata pada kualitas kimia (kadar protein dan kadar lemak) dan sensoris (warna, rasa, tekstur, kekenyalan dan daya terima) bakso sapi ($P < 0,05$). Selain itu, interaksi antara jenis otot dengan level penambahan *filler* yang berbeda berpengaruh nyata kualitas kimia (kadar lemak) dan sensoris (warna, rasa, tekstur, kekenyalan, dan daya terima) bakso sapi ($P < 0,05$). Berdasarkan hasil penelitian ini, dapat disimpulkan bahwa penggunaan jenis otot dan level penambahan *filler* yang berbeda mempengaruhi kualitas kimia dan sensoris bakso sapi.

Kata kunci : Bakso sapi, Otot *Longissimus dorsi*, Otot *Triceps brachii*, Tepung tapioka, Kualitas kimia, dan Sensoris

THE EFFECT OF MUSCLE TYPES (*LONGISSIMUS DORSI* AND *TRICEPS BRACHII*) AND TAPIOCA FLOUR FILLER LEVEL TO THE CHEMICAL AND SENSORY QUALITY OF BEEF MEATBALLS

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ABSTRACT

This research aims to determine the effect of different muscle types and addition levels of tapioca flour filler on the chemical and sensory quality of beef meatballs. The main ingredients in this research were meat beef (*Longissimus dorsi* and *Triceps brachii* muscles), tapioca flour (10%, 15%, 20%), and other seasoning. Chemical quality test used Near-Infrared Spectroscopy (NIRS) and sensory quality test used questionnaire which involved 15 panelists. Statistic analysis test of chemical quality used Completely Randomized Design (CRD) with Two Way Anova test and followed with Duncan's New Multiple Range Test if showed significant difference. Statistic analysis test of sensory quality used non parametric analysis with Friedman test. Both data used factorial pattern (2 types of muscle x 3 levels addition of tapioca flour). The result showed that muscle types affect on chemical quality (water and fat content) and sensory quality (color, texture, elasticity, and acceptability) of beef meatball ($P < 0,05$). The different addition level of filler affected on the chemical quality (protein and fat content) and sensory quality (color, taste, texture, elasticity, and acceptability) of beef meatballs ($P < 0,05$). Furthermore, interaction between muscle types and different addition level of filler affected on the chemical quality (fat content) and sensory quality (color, taste, texture, elasticity, and acceptability) of beef meatballs ($P < 0,05$). Based on this research, it can be concluded that the different muscle types and addition level of filler can affect on chemical and sensory quality of beef meatballs.

Key words: Beef Meatball, *Longissimus dorsi* muscle, *Triceps brachii* muscle, tapioca flour, chemical and sensory quality