

**PENGARUH SUBSTITUSI KENTANG (*Solanum tuberosum* L.)
DENGAN TEPUNG BIJI NANGKA (*Artocarpus heterophyllus*)
SEBAGAI *FILLER* TERHADAP KUALITAS KIMIA, FISIK DAN
SENSORIS KORNET DAGING KELINCI**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi kentang dengan tepung biji nangka sebagai *filler* kornet daging kelinci terhadap kualitas kimia, fisik dan sensoris. Penelitian ini dilakukan dengan menggantikan penggunaan *filler* kentang menggunakan tepung biji nangka. Substitusi dilakukan dengan empat macamimbangan antara kentang dan tepung biji nangka yang berbeda yaitu 3%:0% (P0), 2%:1% (P1), 1%:2% (P2) dan 3%:0% (P3) dari berat adonan. Penelitian dilakukan dengan pengulangan sebanyak lima kali untuk masing-masing perlakuan. Variabel yang diuji pada penelitian ini yaitu kadar protein, kadar lemak, kadar air, pH, daya ikat air, warna, rasa, aroma, tekstur dan daya terima kornbet. Data hasil pengujian kimia dan fisik dianalisis menggunakan *Completely Randomized Design (One-Way ANOVA)*. Apabila hasil analisis menunjukkan pengaruh yang nyata maka dilakukan uji lanjutan dengan *Duncan's New Multiple Range Test (DMRT)*. Data hasil pengujian sensoris dianalisis secara nonparametrik dengan uji hedonik menurut *Kruskal-Wallis (H-test)*. Apabila hasil analisis menunjukkan pengaruh yang nyata maka dilakukan uji lanjutan dengan *Mann Whitney (U-test)*. Hasil penelitian ini menunjukkan bahwa kadar air kornet daging kelinci P1 (65,43%) lebih rendah dibandingkan kadar air kornet daging kelinci P0 (66,37%) tetapi lebih tinggi dibandingkan kadar air kornet daging kelinci P2 (62,08%) dan P3 (59,98%). Kadar protein kornet daging kelinci P1 (15,89%) lebih tinggi dibandingkan kadar protein kornet daging kelinci P0 (15,20%). Nilai pH kornet daging kelinci P1 (5,52) lebih rendah dibandingkan pH kornet daging kelinci P0 (5,72). Kornet daging kelinci P1 juga memiliki skor sensoris berupa warna (4,40), aroma (3,80), tekstur (3,87) dan daya terima (3,67) yang tertinggi dari seluruh perlakuan. Kesimpulan dari penelitian ini adalah perlakuan substitusi *filler* denganimbangan antara kentang dan tepung biji nangka sebesar 2%:1% (P1) merupakan perlakuan terbaik untuk menghasilkan kornet daging kelinci yang berkualitas baik.

Kata kunci: Kornet daging kelinci, *filler*, kentang, tepung biji nangka, kualitas kimia, kualitas fisik dan kualitas sensoris.

THE EFFECT OF POTATO (*Solanum tuberosum* L.) SUBSTITUTION WITH JACKFRUIT SEED (*Artocarpus heterophyllus*) FLOUR AS A FILLER ON THE CHEMICAL, PHYSICAL AND SENSORY QUALITIES OF RABBIT CORNED

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ABSTRACT

This study aims to determine the effect of potato substitution with jackfruit seed flour as a filler on the chemical, physical and sensory qualities of rabbit corned. This study was conducted by replacing the use of potato filler using jackfruit seed flour. Substitution was done with four different comparisons between potato and jackfruit seed flour which is 3%:0% (P0), 2%:1% (P1), 1%:2% (P2) and 3%:0% (P3) of the weight of the dough. The study was carried out with five replications for each treatment. The variables observed in this study were protein content, fat content, water content, pH, water holding capacity, color, taste, odor, texture and acceptability of corned. Data of chemical and physical tests were analyzed using Completely Randomized Design (One-Way ANOVA). If the data shows a significant effect, a further test was carried out with Duncan's New Multiple Range Test (DMRT). Data of sensory test were analyzed non-parametrically with the hedonic test according to Kruskal-Wallis (H-test). If the data shows a significant effect, a further test was carried out with Mann Whitney (U-test). The results of this study indicate that the water content of rabbit corned P1 (65,43%) was lower than the water content of rabbit corned P0 (66,37%) but higher than the water content of rabbit corned P2 (62,08%) and P3 (59,98%). The protein content of rabbit corned P1 (15,89%) was higher than the protein content of rabbit corned P0 (15,20%). The pH value of rabbit corned P1 (5,52) was lower than the pH of rabbit corned P0 (5,72). Rabbit corned P1 also had the highest sensory score including color (4,40), smell (3,80), texture (3,87) and acceptability (3,67) of all treatments. The conclusion of this study was that filler substitution treatment with a ratio between potato and jackfruit seed flour of 2%:1% (P1) is the optimal treatment to produce a good quality rabbit corned.

Keywords: Rabbit corned, filler, potato, jackfruit seed flour, chemical quality, physical quality and sensory quality.