

## **KARAKTERISTIK KIMIA DAN SENSORIS SOSIS DAGING AYAM BROILER DENGAN SUBSTITUSI JAMUR KUPING (*Auricularia auricula*)**

Tya Mulfyana

18/430706/PT/07861

### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi daging ayam broiler dengan jamur kuping terhadap kualitas kimia dan sensoris sosis daging ayam broiler. Substitusi daging ayam broiler dengan jamur kuping menggunakan rasio 100:0, 95:5, 90:10, dan 85:15 (%) dengan 5 kali pengulangan. Bahan utama yang digunakan dalam pembuatan sosis terdiri dari daging ayam broiler, tepung tapioka, bawang putih, garam, merica bubuk, ketumbar bubuk, susu skim bubuk, jamur kuping, air, STTP (*Sodium tripolyphosphate*), dan angkak. Pemasakan sosis dilakukan dengan proses *steaming* selama 30 menit pada suhu 100<sup>0</sup>C. Parameter yang diuji yaitu kualitas kimia (kadar air, protein, dan lemak) dan kualitas sensoris (rasa, warna, tekstur, kekenyalan, dan daya terima). Data kimia yang diperoleh dianalisis dengan Rancangan Acak Lengkap (RAL) pola searah, dilanjutkan dengan *Duncan New Multiple Range Test* (DMRT). Sifat sensoris di uji menggunakan analisis statistik non-parametrik *Kruskal and Wallis Test*, dilanjutkan dengan uji Mann-Whitney. Hasil analisis statistik menunjukkan bahwa level 10% berpengaruh nyata ( $P < 0,05$ ) terhadap penurunan kadar air sosis. Level 5, 10, dan 15% tidak berpengaruh nyata ( $P > 0,05$ ) terhadap kadar protein dan lemak sosis. Level 5, 10, dan 15% berpengaruh sangat nyata ( $P < 0,01$ ) pada penurunan kualitas sensoris (rasa, warna, tekstur, kekenyalan, dan daya terima). Berdasarkan penelitian ini, dapat disimpulkan bahwa substitusi daging ayam broiler dengan jamur kuping dapat menurunkan kadar air, menurunkan kualitas sensoris serta tidak berpengaruh terhadap kadar protein dan kadar lemak. Level substitusi 5% masih dapat mempertahankan kualitas kimia dan sensoris dibandingkan level substitusi 10 dan 15%.

Kata Kunci : Sosis, Substitusi Daging, Jamur Kuping, Kualitas Kimia, Kualitas Sensoris

## CHEMICAL AND SENSORIAL CHARACTERISTICS OF BROILER CHICKEN MEAT SAUSAGE WITH EAR MUSHROOM (*Auricularia auricula*) SUBSTITUTION

Tya Mulfyana

18/430706/PT/07861

### ABSTRACT

This research aims to determine the effect of substitution of broiler chicken meat with ear mushrooms on the chemical and sensorial qualities of broiler chicken sausages. Substitution of broiler chicken meat with ear mushrooms used ratios of 100:0, 95:5, 90:10, and 85:15 (%) with 5 repetitions. The main ingredients used in making sausages consist of broiler chicken meat, tapioca flour, garlic, salt, pepper powder, coriander powder, skim milk powder, ear mushrooms, water, STTP (Sodium tripolyphosphate), and angkak. Steaming process was carried out for 30 minutes at a temperature of 100<sup>0</sup>C. Parameters tested were chemical quality (moisture, protein, and fat content) and sensory quality (taste, color, texture, elasticity, and acceptability). The chemical data were analyzed by analysis of variance in a completely randomized, followed by Duncan New Multiple Range Test (DMRT). The sensory data were tested using non-parametric statistical analysis Kruskal and Wallis Test, followed by Mann-Whitney Test. The results of statistical analysis showed that the 10% level had a significant effect ( $P < 0.05$ ) on the decrease in the water content of sausages. Levels 5, 10, and 15% had no significant effect ( $P > 0.05$ ) on the protein and fat content of sausages. Levels 5, 10, and 15% had a very significant effect ( $P < 0.01$ ) on the decrease in sensory quality (taste, color, texture, elasticity, and acceptability). Based on this research, it can be concluded that the substitution of broiler chicken meat with ear mushrooms can reduce water content, reduce sensory quality and have no effect on protein and fat content. The substitution level of 5% can still maintain the chemical and sensorial qualities compared to the substitution level of 10 and 15%.

Keywords: Sausage, Meat Substitution, Ear Mushroom, Chemical Quality, Sensory Quality