

PENGARUH TEPUNG TALAS (*Colosia Esculenta* (L.) Schott). SEBAGAI SUBSTITUSI TEPUNG TAPIOKA TERHADAP KUALITAS KIMIA DAN ORGANOLEPTIK BAKSO AYAM BROILER

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung tapioka dengan tepung talas terhadap kualitas kimia dan organoleptik bakso ayam broiler. Materi yang digunakan adalah daging ayam broiler, tepung tapioka, tepung talas, STPP, garam, merica, bawang putih dan es batu. Daging ayam broiler dipersiapkan untuk membuat adonan bakso dengan mencampurkan bahan-bahan yang lain. Adonan bakso ayam dibagi menjadi 4 perlakuan dan 5 replikasi dengan substitusi tepung talas pada level 0, 25, 50 dan 75%. Bakso ayam kemudian diuji kimia, meliputi kadar air, kadar protein, serta kadar lemak dan organoleptik, meliputi warna, rasa, aroma, tekstur, serta daya terima. Data uji kimia yang diperoleh dianalisis menggunakan analisa variansi ANNOVA dengan RAL Pola Searah dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DMRT), apabila terdapat perbedaan nyata. Data uji organoleptik dianalisis dengan analisis *statistic non parametric* yaitu uji Hedonik Kruskal Wallis. Hasil analisis menunjukkan bahwa substitusi tepung talas berpengaruh nyata ($P < 0,05$) menurunkan kadar air, serta meningkatkan kadar protein dan lemak pada level 75%. Level substitusi 25% masih dapat mempertahankan kualitas kimia dan organoleptik dibandingkan level substitusi 50 dan 75%. Berdasarkan penelitian ini, dapat disimpulkan bahwa substitusi tepung tapioka dengan tepung talas berpengaruh pada kualitas kimia dan organoleptik bakso ayam.

Kata kunci : Bakso ayam *broiler*, Substitusi tepung tapioka, Tepung talas, Kualitas kimia, Kualitas organoleptik.

EFFECT OF TARO MEAL (*Colosia Esculenta* (L.) Schott) AS A SUBSTITUTION OF TAPIOCA FLOUR FOR CHEMICAL AND ORGANOLEPTIC QUALITY OF CHICKEN MEATBALLS

ABSTRACT

This research aimed to determine the effect of tapioca flour substitution with taro flour on the chemical and organoleptic quality of broiler chicken meatballs. The materials used are broiler chicken meat, tapioca flour, taro meal, STPP, salt, pepper, garlic and ice cubes. Broiler chicken meat is prepared to make meatball dough by mixing other ingredients. Chicken meatball dough was divided into 4 treatments and 5 replications with taro meal substitution at levels of 0, 25, 50 and 75%. The chicken meatballs were then chemically tested, including water content, protein content, and fat content and organoleptic, including color, taste, aroma, texture, and acceptability. The obtained chemical test data were analyzed using ANNOVA analysis of variance with Unidirectional Pattern RAL and continued with Duncan's New Multiple Range Test (DMRT), if there is a significant difference. Organoleptic test data were analyzed by analysis non parametric statistics namely the Kruskal Wallis Hedonic test. The results of the analysis showed that taro meal substitution had a significant effect ($P < 0,05$) on reducing water content and increasing protein and fat content at the level of 75%. Substitution level of 25% can still maintain chemical and organoleptic quality compared to substitution levels of 50 and 75%. Based on this research, it can be concluded that substitution of tapioca flour with taro meal has an effect on the chemical and organoleptic quality of chicken meatballs.

Keywords : Chicken meatball, Tapioca flour substitution, Taro meal, Chemical Quality, Organoleptic Property.