

## **PENGARUH GELATIN KULIT KAMBING KACANG (*Capra aegagrus hircus*) TERHADAP KUALITAS FISIKO-KIMIA SOSIS AYAM**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan level *coating* gelatin kulit kambing kacang terhadap kualitas fisik, kimia, dan sensoris sosis ayam. Penelitian menggunakan tiga level perlakuan *coating* gelatin (0, 5, dan 10%) dengan lima kali pengulangan. Data kualitas fisik dan kimia dianalisis menggunakan Rancangan Acak Lengkap (RAL) pola searah (ANOVA). Data kualitas sensoris dianalisis menggunakan analisis non parametrik *Kruskal and Wallis Test*. Data dengan perbedaan nyata diuji lanjut menggunakan *Duncan's New Multiple Range Test* (DMRT). Variabel yang diamati yaitu nilai pH, daya ikat air, keempukan, kadar air, kadar protein, kadar lemak, warna, aroma, tekstur, rasa, dan daya terima. Hasil menunjukkan bahwa perbedaan level *coating* gelatin berpengaruh nyata ( $P < 0,05$ ) terhadap nilai pH, DIA, dan keempukan sosis ayam. Nilai pH pada P0, P1, dan P2 yaitu 6,39, 6,30, dan 6,25, nilai DIA yaitu 40,84, 42,50, dan 44,51%, dan nilai keempukan yaitu 6,35, 6,53, dan 6,69 mm/50 g. Perbedaan level *coating* gelatin berpengaruh nyata ( $P < 0,05$ ) terhadap kadar air dan protein, namun tidak berpengaruh nyata ( $P > 0,05$ ) terhadap kadar lemak sosis ayam. Kadar air pada P0, P1, dan P2 yaitu 67,03, 67,14, dan 67,45% dan kadar protein yaitu 20,56, 21,47, dan 22,20%. Perbedaan level *coating* gelatin tidak berpengaruh nyata ( $P > 0,05$ ) terhadap warna, aroma, tekstur, rasa, dan daya terima sosis ayam. Berdasarkan penelitian ini, dapat disimpulkan bahwa peningkatan level *coating* gelatin kulit kambing kacang dapat meningkatkan DIA, keempukan, kadar air, dan kadar protein, serta menurunkan nilai pH, namun tidak mempengaruhi kualitas sensoris sosis ayam. Perlakuan terbaik yaitu pada level *coating* gelatin 10%.

(Kata kunci: Sosis ayam, Gelatin kulit kambing kacang, Kualitas fisik, Kualitas kimia, Kualitas sensoris)

## **EFFECT OF KACANG GOAT (*Capra aegagrus hircus*) SKIN GELATIN ON THE PHYSICO-CHEMICAL AND SENSORIAL QUALITIES OF CHICKEN SAUSAGE**

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### **ABSTRACT**

This study aimed to determine the effect of different level of kacang goat skin gelatin coating on the physical, chemical, and sensorial qualities of chicken sausage. The study used three levels treatment of gelatin coating (0, 5, and 10%) with five replications. Physical and chemical qualities data were analyzed using Completely Randomized Design (CRD) one way (ANOVA). Sensorial quality data was analyzed using non parametric analysis Kruskal and Wallis Test. Data with significant difference was further tested using Duncan's New Multiple Range Test (DMRT). Variables observed were pH value, water holding capacity, tenderness, moisture content, protein content, fat content, color, aroma, texture, taste, and acceptability. Results showed that the different level of gelatin coating had a significant effect ( $P < 0.05$ ) on the pH value, WHC, and tenderness of chicken sausage. The pH value on P0, P1, and P2 were 6,39, 6,30, and 6,25, the WHC value were 40,84, 42,50, and 44,51%, and the tenderness value were 6,35, 6,53, and 6,69 mm/50 g. The different level of gelatin coating had a significant effect ( $P < 0.05$ ) on the moisture and protein content, but had no significant effect ( $P > 0.05$ ) on the fat content of chicken sausage. The moisture content on P0, P1, and P2 were 67,03, 67,14, and 67,45% and the protein content were 20,56, 21,47, and 22,20%. The different level of gelatin coating had no significant effect ( $P > 0.05$ ) on the color, aroma, texture, taste, and acceptability of chicken sausage. Based on this study, it could be conclude that increasing the level of kacang goat skin gelatin coating could increase the WHC, tenderness, moisture content, and protein content, and also decrease the pH value, but did not affect the sensorial quality of chicken sausage. The best treatment was at 10% level of gelatin coating.

(Key words: Chicken sausage, Kacang goat skin gelatin, Physical quality, Chemical quality, Sensorial quality)