

PENGARUH TEPUNG UBI JALAR PUTIH (*Ipomoea batatas* L.) SEBAGAI SUBSTITUSI TEPUNG TAPIOKA TERHADAP KUALITAS KIMIA DAN SENSORIS BAKSO AYAM BROILER

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung ubi jalar putih terhadap kualitas kimia dan sensoris bakso ayam broiler. Proses pembuatan bakso dilakukan dengan mencampurkan semua bahan-bahan berupa daging ayam, *filler*, pengenyal, bawang putih, bawang merah, merica, garam, dan air es. Perlakuan pada penelitian ini denganimbangan tepung ubi jalar putih yaitu 0, 25, 50, dan 75% dengan pengulangan 5 kali. Uji kualitas kimia yang dilakukan meliputi kadar air, kadar protein, kadar lemak, dan kadar kolagen. Uji kualitas sensoris yang dilakukan meliputi warna, rasa, aroma, tekstur, dan daya terima. Data kualitas kimia yang diperoleh dianalisis dengan analisis variansi rancangan acak lengkap pola searah dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DMRT). Sifat sensoris di uji menggunakan *analisis statistic non parametric* Kruskal and Wallis Test. Hasil penelitian pada uji kimia menunjukkan bahwa substitusi tepung ubi jalar putih tidak berpengaruh secara signifikan ($P>0,05$) terhadap kadar air, kadar protein, dan kadar lemak dan pengaruh secara signifikan ($P<0,05$) terhadap kadar kolagen. Hasil penelitian pada uji sensoris menunjukkan bahwa substitusi tepung ubi jalar putih memberikan pengaruh sangat signifikan ($P<0,01$) terhadap warna, rasa, aroma, daya terima, dan tidak berpengaruh secara signifikan ($P>0,05$) terhadap tekstur. Berdasarkan penelitian ini dapat disimpulkan bahwa bakso ayam dengan 0% tepung ubi jalar putih merupakan bakso yang terbaik diantara semua perlakuan danimbangan tepung ubi jalar putih dengan tapioka pada bakso ayam maksimal yaitu 25%.

Kata kunci: Bakso daging ayam, Tepung ubi jalar putih, Kualitas kimia, Kualitas Sensoris

THE EFFECT OF WHITE SWEET POTATO FLOUR (*Ipomoea batatas* L.) AS A SUBSTITUTE FOR TAPIOCA FLOUR ON THE CHEMICAL AND SENSORY QUALITIES OF BROILER CHICKENMEATBALLS

ABSTRACT

This study aims to determine the effect of substitution of white sweet potato flour on the chemical and sensory quality of broiler chicken meatballs. The process of making meatballs is done by mixing all the ingredients in the form of chicken meat, *filler*, chewer, garlic, onion, pepper, salt, and ice water. The treatment in this study with the balance of white sweet potato flour was 0, 25, 50, and 75% with 5 repetitions. Chemical quality tests carried out include water content, protein content, fat content, and collagen content. Sensory quality tests include color, taste, aroma, texture, and acceptability. The chemical quality data obtained were analyzed by complete randomized design variance analysis of unidirectional patterns and continued with *Duncan's New Multiple Range Test* (DMRT). Sensory properties were tested using *non-parametric statistical analysis* of the Kruskal and Wallis Test. The results of the study on chemical tests showed that the substitution of white sweet potato flour did not have a significant effect ($P>0.05$) on water content, protein content, and fat content and a significant effect ($P<0.05$) on collagen levels. The results of the study on sensory tests showed that the substitution of white sweet potato flour had a very significant effect ($P<0.01$) on color, taste, aroma, acceptability, and did not have a significant effect ($P>0.05$) on texture. Based on this study, it can be concluded that chicken meatballs with 0% white sweet potato flour are the best meatballs among all treatments and the balance of white sweet potato flour with tapioca in chicken meatballs is a maximum of 25%.

Keywords: Chicken meatballs, White sweet potato flour, Chemical quality, Sensoric quality