PENGARUH TEPUNG BROKOLI (*Brassica oleracea)* TERHADAP KARAKTERISTIK FISIK DAN SENSORIS SOSIS AYAM BROILER

Savika Intan Nadhila
16/394498/PT/07171

INTISARI

Penelitian ini bertujuan untuk mengetahui karakteristik fisik dan sensoris sosis daging ayam broiler dengan penambahan tepung brokoli dengan konsentrasi secara berturut-turut 0; 0,5; 1; 1,5; dan 2%. Sosis kemudian di uji karakteristik fisik seperti pH, keempukan, dan daya ikat air kemudian dianalisis dengan *oneway ANOVA* dan uji sensoris yang meliputi warna, rasa, aroma, tekstur, dan daya terima kemudian dianalisis dengan Kruskal wallis. Hasil uji karakteristik fisik yang meliputi uji pH, daya ikat air, dan keempukan tidak berbeda nyata ($P>0,05$). Nilai pH sosis daging ayam yang ditambahkan tepung brokoli berturut-turut adalah 6,95 ± 0,05; 6,96 ± 0,03; 6,99 ± 0,03; 7,01 ± 0,04; dan 7,06 ± 0,25. Nilai keempukan berturut-turut adalah 6,54 ± 1,01; 6,02 ± 1,21; 6,44 ± 1,18; 6,77 ± 2,08; dan 7,12 ± 1,41. Nilai daya ikat berturut-turut adalah 54,52 ± 1,71; 52,65 ± 2,04; 54,46 ± 1,19; 55,56 ± 1,47; dan 54,98 ± 1,43. Hasil uji sensoris tidak mempengaruhi perubahan warna, aroma, tekstur, dan daya terima ($P>0,05$), namun untuk rasa terjadi perbedaan yang sangat nyata ($P<0,01)^b$. Semakin tinggi konsentrasi tepung brokoli membuat rasa sosis semakin pahit, sehingga panelis lebih menyukai sosis dengan konsentrasi 0%. Kesimpulan yang didapat yaitu tepung brokoli pada sosis tidak berpengaruh secara signifikan pada kualitas fisik sosis. Semakin tinggi persentase tepung brokoli yang diberikan membuat warna sosis menjadi lebih gelap, tekstur sosis semakin kasar serta menurunkan tingkat kesukaan konsumen terhadap produk.

Kata kunci: Daging ayam, Sosis ayam, Tepung Brokoli

THE EFFECT OF BROCOLI FLOUR (*Brassica oleracea*) ON PHYSICAL AND SENSORY CHARACTERISTICS BROILER CHICKEN SAUSAGE

Savika Intan Nadhila
16/394498/PT/07171

ABSTRACT

This study was to determine the physical and sensory characteristics of broiler chicken sausages with the addition of broccoli flour with successive concentrations of 0; 0.5; 1; 1.5; and 2%. The sausages were tested for physical characteristics such as pH, tenderness, and water holding capacity then analyzed by one way ANOVA and sensory tests which included color, taste, aroma, texture, and acceptability were then analyzed by Kruskal wallis. The results of the physical characteristic test which included pH test, water holding capacity, and tenderness were not significantly different ($P>0.05$). The pH values of chicken sausage added with broccoli flour were 6.95 ± 0.05; 6.96 ± 0.03; 6.99 ± 0.03; 7.01 ± 0.04; and 7.06 ± 0.25. Tenderness values were 6.54 ± 1.01; 6.02 ± 1.21; 6.44 ± 1.18; 6.77 ± 2.08; and 7.12 ± 1.41. The binding strength values were 54.52 ± 1.71; 52.65 ± 2.04; 54.46 ± 1.19; 55.56 ± 1.47; and 54.98 ± 1.43. The sensory test results didn't affect changes in color, aroma, texture, and acceptability ($P>0.05$), but for taste there was a very significant difference ($P<0.01$). The higher concentration of broccoli flour makes the sausage taste more bitter, so the panelists prefer sausage with a concentration of 0%. The conclusion is broccoli flour in sausages doesn't significantly affect the physical quality. The higher percentage of broccoli flour was make the color of the sausage darker, the texture of the sausage gets rougher and lowers the level of consumer preference for the product.

Keyword: Chicken meat, Chicken sausage, Broccoli flour