

PENGARUH PENAMBAHAN TEPUNG KULIT MANGGIS (*Garcinia mangostana*) TERHADAP KUALITAS KIMIA DAN SENSORIS SOSIS DAGING AYAM

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung kulit manggis terhadap kualitas kimia dan kualitas sensoris sosis ayam. Bahan yang digunakan dalam pembuatan sosis ayam meliputi daging ayam sebagai bahan utama, bahan pengisi (*filler*), bahan pengikat (*binder*), serta bumbu sebagai bahan tambahan. Penelitian ini menggunakan penambahan tepung kulit manggis dengan konsentrasi 0%; 1%; 2%; 3% dari berat adonan. Masing-masing perlakuan dilakukan pengulangan sebanyak lima kali. Variabel yang diuji pada penelitian ini yaitu uji kualitas kimia yang meliputi kadar air, lemak, protein, kolagen dan uji kualitas sensoris sosis yang meliputi warna, aroma, rasa, teksur dan daya terima. Analisis data menggunakan Rancangan Acak Lengkap Pola searah. Data kualitas kimia dianalisis menggunakan analisis One Way Anova dan apabila terdapat perbedaan dilakukan uji lanjut menggunakan Duncans New Multipe Range Test. Data kualitas sensoris dianalisis menggunakan uji Kruskal and Wallis Test dan apabila terdapat perbedaan dilakukan uji lanjut menggunakan Mann-Whitney. Penambahan tepung kulit manggis pada sosis ayam memberikan pengaruh nyata ($P < 0,05$) terhadap uji kimia kadar air dan lemak. Penambahan tepung kulit manggis memberikan pengaruh nyata ($P < 0,05$) terhadap uji kualitas sensoris. Berdasarkan hasil penelitian ini, dapat disimpulkan bahwa penambahan tepung kulit manggis memberikan pengaruh kualitas kimia kadar air, lemak, dan kualitas sensoris sosis daging ayam.

Kata Kunci: Kualitas kimia, Kualitas sensoris, Sosis daging ayam, Tepung kulit manggis.

EFFECT OF MANGOSTEEN PEEL MEAL (*Garcinia magostana*) ADDITION ON CHEMICAL AND SENSORY QUALITY OF CHICKEN MEAT SAUSAGE

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ABSTRACT

This study aims to determine the effect of the addition of mangosteen peel meal on the chemical quality and sensory quality of chicken sausage. The ingredients used in making chicken sausage include chicken meat as the main ingredient, filler, binder, and seasonings as additional ingredients. This study used the addition of mangosteen peel meal with a concentration of 0%; 1%; 2%; 3% of the dough weight. Each treatment was repeated five times. The variables tested in this study were chemical quality test including moisture content, fat, protein, collagen and sensory quality test of sausage including color, aroma, taste, texture and acceptability. Data analysis used a completely randomized design with a unidirectional pattern. Chemical quality data were analyzed using One Way Anova analysis and if there were differences, further tests were conducted using Duncans New Multiple Range Test. Sensory quality data was analyzed using the Kruskal and Wallis Test and if there was a difference, a further test using Mann-Whitney was conducted. The addition of mangosteen peel meal to chicken sausage gave a significant effect ($P < 0.05$) on the chemical test of moisture and fat content. The addition of mangosteen rind flour gave a significant effect ($P < 0.05$) on the sensory quality test. Based on the results of this study, it can be concluded that the addition of mangosteen peel meal affects the chemical quality of moisture content, fat, and sensory quality of chicken meat sausage.

Keywords: Chemical quality, Chicken meat sausage, Mangosteen peel meal, Sensory quality