

## **PENGARUH INFUSA DAUN SENGKUBAK DAN LAMA PENYIMPANAN TERHADAP KETENGIKAN DAN KUALITAS SENSORIS BAKSO AYAM**

Tiara Ajeng Arsita  
19/446076/PT/08330

### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh infusa daun sengkubak terhadap kualitas sensoris dan ketengikan bakso daging ayam pada penyimpanan suhu ruang dalam *retort pouch*. Materi dan metode yang digunakan pada penelitian ini adalah daging ayam, daun sengkubak, tepung tapioka, garam dapur, merica bubuk, bawang putih, dan es batu. Parameter yang diamati adalah ketengikan bakso (nilai TBA) dan kualitas sensoris (warna, rasa, aroma, tekstur, dan daya terima). Sampel bakso daging ayam mendapatkan perlakuan perendaman dengan konsentrasi infusa daun sengkubak yaitu 0% dan 15% selama 30 menit dan lama penyimpanan yang berbeda (0, 1, 2 dan 3 minggu) pada suhu ruang. Data hasil uji sensoris dianalisis dengan analisis non parametrik *Kruskal-Wallis*. Data uji TBA yang diperoleh dianalisis statistik menggunakan Analisis Variansi Rancangan Acak Lengkap (RAL) pola faktorial dan 3 kali pengulangan dengan hasil signifikan jika  $P < 0,05$ . Perbedaan rerata diuji dengan menggunakan *Duncan's Multiple Range Test* (DMRT). Data hasil penelitian menunjukkan bahwa nilai TBA bakso dengan perendaman infusa daun sengkubak meningkat sangat signifikan. Infusa daun sengkubak meningkatkan rasa, tesktur, dan daya terima bakso, namun tidak mempengaruhi warna dan aroma bakso. Kesimpulan dari penelitian yang telah dilakukan yaitu perendaman infusa daun sengkubak selama penyimpanan tidak memberikan pengaruh nyata terhadap bakso. Bakso ayam dengan perendaman infusa daun sengkubak 15% pada penyimpanan minggu ke-2 memiliki interaksi yang lebih baik daripada bakso tanpa perendaman infusa daun sengkubak.

Kata kunci: Bakso ayam, daun sengkubak, *retort pouch*, ketengikan, kualitas sensoris

## **THE EFFECT OF SENGKUBAK LEAF INFUSION AND STORAGE TIME ON RANCIDITY AND SENSORY QUALITY OF CHICKEN MEATBALL**

Tiara Ajeng Arsita  
19/446076/PT/08330

### **ABSTRACT**

This study aims to determine the effect of the addition of sengkubak leaf infusion on the sensory quality and rancidity of chicken meatballs at room temperature storage in a retort pouch. The materials and methods used in this study were chicken meat, sengkubak leaves, tapioca flour, table salt, ground pepper, garlic, and ice cubes. Parameters observed were meatball rancidity (TBA value) and sensory quality (color, taste, aroma, texture, and acceptability). Samples of chicken meatballs were soaked with concentrations of sengkubak leaf infusion, namely 0% and 15% for 30 minutes and different storage times (0, 1, 2 and 3 weeks) at room temperature. Sensory test results data were analyzed by non-parametric Kruskal-Wallis analysis. The TBA test data obtained were analyzed statistically using a factorial pattern of Completely Randomized Design Variance (CRD) and 3 repetitions with significant results if  $P < 0.05$ . The mean difference was tested using Duncan's Multiple Range Test (DMRT). The research data showed that the TBA value of meatballs by immersing sengkubak leaf infusion increased very significantly. Sengkubak leaf infusion improves the taste, texture and acceptability of the meatballs, but does not affect the color and aroma of the meatballs. The conclusion from the research that has been done is that soaking sengkubak leaf infusion during storage does not have a significant effect on the meatballs. Chicken meatballs soaked with 15% sengkubak leaf infusion in the 2nd week of storage had better interactions than meatballs without soaked in sengkubak leaf infusion.

**Keywords:** Chicken meatballs, sengkubak leaf, retort pouch, rancidity, sensory quality