

**PENGARUH LEVEL INFUSA DAUN SENGKUBAK DAN LAMA  
PENYIMPANAN TERHADAP KUALITAS FISIK DAN  
MIKROSTRUKTUR BAKSO AYAM  
KEMASAN *RETORT POUCH***

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh level infusa daun sengkubak dan lama penyimpanan suhu ruang *ready to eat* bakso ayam kemasan *retort pouch* terhadap kualitas fisik (DIA, pH, dan Tekstur) dan mikrostruktur. Bahan-bahan yang digunakan pada penelitian ini antara lain daging ayam dan tepung tapioka, garam, merica bubuk, bawang putih bubuk, STTP, air es dan infusa daun sengkubak. Perlakuan level infusa daun sengkubak yang digunakan yaitu 0%; 7,5%; dan 15%. Uji umur simpan untuk uji kualitas fisik dan mikrostruktur dilakukan pada minggu ke-0, 1, 2, dan 3. Parameter yang diuji adalah kualitas fisik (pH, DIA dan Tekstur), dan mikrostruktur. Berdasarkan hasil penelitian yang telah diperoleh diketahui bahwa level infusa daun sengkubak 7,5% mempengaruhi kualitas fisik ( $<0,01$ ), yakni menurunkan nilai pH sebanyak 2%, meningkatkan nilai daya ikat air yaitu sebanyak 26% namun menurunkan nilai keempukan sebesar 8%. RTE bakso ayam dibandingkan perlakuan kontrol serta tidak mempengaruhi kualitas mikrostruktur bakso ayam. Lama penyimpanan menurunkan kualitas fisik ( $<0,01$ ) dan mempengaruhi kualitas mikrostruktur RTE bakso ayam, namun tetap memiliki kualitas yang baik hingga penyimpanan minggu ke-2. Kesimpulan penelitian ini adalah kualitas terbaik RTE bakso ayam kemasan *retort pouch* pada level infusa daun sengkubak 7,5% yang disimpan selama 2 minggu penyimpanan.

**Kata kunci:** Bakso ayam, Daun sengkubak, Level infusa, Lama penyimpanan, Kualitas fisik, Mikrostruktur

## **EFFECTS OF SENGKUBAK LEAF INFUSION LEVEL AND STORAGE TIME ON PHYSIC AND MICROSTRUCTURE QUALITIES OF RETORT POUCH READY TO EAT CHICKEN MEATBALLS**

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### **ABSTRACT**

This research aims to determine the effect of sengkubak leaf infusion and storage time at room temperature of retort pouch ready to eat chicken meatballs on physic (WHC, pH, and texture), and microstructure qualities. The ingredient is chicken meat, tapioca flour, salt, ground pepper, garlic powder, STTP, ice water and sengkubak leaf infusion. The treatment of sengkubak leaf infusion were 0%; 7,5% and 15%. Storage tests in weeks 0, 1, 2, and 3. The parameters tested were physical characteristics (pH, WHC and texture) and microstructure. Based on the results of the research that had been obtained, it is known that the infusion level of sengkubak leaves 7,5% had a significant affect on physical quality ( $<0.01$ ), namely lowering the pH value by 2%, increasing the water holding capacity value by 26% but reducing the value of tenderness by 8%. RTE of chicken meatballs compared to the control treatment and did not affect the microstructure quality of chicken meatballs. Storage time reduced physical quality ( $<0.01$ ) and affected the microstructural quality of chicken meatball RTE, but still had good quality until the 2<sup>rd</sup> week of storage. The conclusion of this research is the best quality RTE of chicken meatballs packaged in retort pouches at the level of 7,5% sengkubak leaf infusion stored for 2 weeks of storage.

**Keywords:** Chicken meatballs, Sengkubak leaves, Infusion level, Storage time, Physical quality, Microstructure