

PENGARUH PENAMBAHAN TEPUNG DAUN SALAM (*Syzygium polyanthum*) TERHADAP AKTIVITAS ANTIOKSIDAN, SIFAT FISIK, DAN SENSORIS SOSIS DAGING KELINCI

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung daun salam (*Syzygium polyanthum*) terhadap aktivitas antioksidan, sifat fisik, dan sensoris sosis daging kelinci. Bahan utama yang digunakan yaitu daging kelinci, tepung daun salam (*Syzygium polyanthum*), filler, binder, dan bumbu. Pada penelitian menggunakan level bubuk daun salam sebesar 0, 1, 1,5, dan 2% dari berat adonan. Parameter yang akan diuji adalah aktivitas antioksidan, sifat fisik (pH, daya ikat air, dan keempukan), dan sifat sensoris (warna, aroma, rasa, tekstur, dan daya terima). Penelitian dilakukan sebanyak lima kali pengulangan pada setiap perlakuan. Data aktivitas antioksidan dan sifat fisik dianalisis menggunakan ANOVA satu arah dengan Duncan's new Multiple Range Test (DMRT) pada pengujian lanjut. Sifat sensoris menggunakan uji *Hedonik Kruskal Wallis* dan dilanjutkan dengan uji *Mann-Whitney Test*. Hasil penelitian level konsentrasi tepung daun salam berpengaruh sangat nyata ($P < 0,01$) terhadap aktivitas antioksidan, pH dan daya ikat air, akan tetapi tidak berpengaruh nyata ($P > 0,05$) terhadap keempukan sosis daging kelinci. Level konsentrasi tepung daun salam berpengaruh nyata ($P < 0,05$) terhadap kualitas sensoris warna, aroma, rasa, dan daya terima, namun tidak berpengaruh nyata ($P > 0,05$) terhadap tekstur. Kesimpulan yang diperoleh yaitu level tepung daun salam dapat meningkatkan aktivitas antioksidan, menurunkan pH dan daya ikat air, tidak mempengaruhi keempukan, dapat menurunkan penilaian panelis terhadap warna, aroma, rasa, tekstur dan daya terima sosis daging kelinci. Penambahan tepung daun salam sampai level 2% dapat meningkatkan aktivitas antioksidan dan sifat fisik sosis daging kelinci.

Kata Kunci: Daging kelinci, Sosis, Sosis daging kelinci, Aktivitas antioksidan, Sifat fisik, Sifat sensoris, Tepung daun salam.

THE EFFECT OF ADDITIONAL BAY LEAF FLOUR (*Syzygium polyanthum*) ON THE ANTIOXIDANT ACTIVITY, PHYSICAL PROPERTIES, AND SENSORY OF RABBIT SAUSAGE

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ABSTRACT

This research aims to investigate the effect of adding bay leaf flour (*Syzygium polyanthum*) on the antioxidant activity, physical properties, and sensory of rabbit meat sausages. The main ingredients used include rabbit meat, bay leaf flour (*Syzygium polyanthum*), fillers, binders, and seasonings. The study used different concentrations of bay leaf flour, namely 0, 1, 1.5, and 2% of the dough's weight. The parameters to be tested include antioxidant activity, physical properties (pH, water holding capacity, and tenderness), and sensory (color, aroma, taste, texture, and overall acceptance). The research was conducted with five repetitions for each treatment. The data on antioxidant activity and physical properties were analyzed using one-way ANOVA with Duncan's new Multiple Range Test (DMRT) for further testing. The sensory properties was evaluated using the Kruskal Wallis Hedonic test followed by the Mann-Whitney Test. The results showed that the concentration of bay leaf flour significantly affected ($P < 0,01$) the antioxidant activity, pH, and water holding capacity but did not significantly affect ($P > 0,05$) the tenderness of rabbit sausages. The concentration of bay leaf flour significantly affected ($P < 0,05$) the sensory in terms of color, aroma, taste, and overall acceptance, but it did not significantly affect ($P > 0,05$) the texture. In conclusion, the level of bay leaf flour can enhance antioxidant activity, reduce pH and water holding capacity, have no effect on tenderness, decrease panelists ratings for color, aroma, taste, texture, and overall acceptance of rabbit sausages. The addition of bay leaf flour up to 2% can increase the antioxidant activity and physical properties of rabbit sausages.

Keywords: Rabbit meat, Sausage, Rabbit sausage, Antioxidant activity, Physical properties, Sensory properties, Bay leaf flour.