PENGARUH SUBTITUSI DAGING KAMBING DENGAN HATI KAMBING TERHADAP KUALITAS KIMIA, ZAT BESI, DAN SENSORIS SOSIS DAGING KAMBING

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh kualitas kimia, kadar zat besi, dan kualitas sensoris pada sosis kambing yang disubstitusikan dengan hati kambing. Bahan yang digunakan pada penelitian yaitu daging kambing, hati kambing, STPP, garam, es batu, tepung tapioka, susu skim, bawang putih, lada putih, ketumbar. Perlakuan yang dilakukan yaitu penambahan persentase jerohan hati kambing sebesar 0% (P0), 12,5% (P1), 25% (P2), 37,5% (P3), 50% (P4) dari keseluruhan berat bahan baku daging yaitu 275 gram. Parameter yang diuji yaitu pengujian kualitas kimia (kadar protein, kadar lemak, dan kadar air), kadar zat besi, dan sensoris pada sosis yang diteliti. Hasil data kualitas kimia dan kadar zat besi yang diperoleh akan dianalisis variansi (ANNOVA) Rancangan Acak Lengkap (RAL) dengan pola searah, pengulangan dilakukan sebanyak lima kali. Hasil data uji kimia dan kadar zat besi diolah dengan metode analisis variansi searah. Hasil data yang berpengaruh nyata akan diolah kembali dengan menggunakan Duncan's Multiple Range Test. Hasil data Uji Sensoris dengan metode hedonik dari skor 1 sampai 5 yang mencangkup warna, aroma, rasa, keempukan, dan daya terima. Hasil data Uji Sensoris jika menunjukkan adanya pengaruh yang nyata maka dilanjutkan dengan uji analisis Kruskall Wallis dan Mann Whitney. Hasil analisis data statistik kualitas kimia dan zat besi menunjukkan terdapat pengaruh yang signifikan ($p<0,05$). Hasil uji kualitas sensoris terbaik terhadap keempukan pada sampel P4 sebesar 3,76 (agak empuk hingga empuk) dibandingkan perlakuan lainnya. Meskipun data parameter lainnya tidak menunjukkan adanya pengaruh signifikan terkait kesukaan panelis ($P>0,05$). Kesimpulan dari penelitian menunjukkan bahwa sampel P4 memiliki kualitas kimia, kandungan zat besi, dan kualitas sensoris yang tertinggi dibandingkan perlakuan lainnya ($P<0,05$).

Kata Kunci : Hati Kambing, Kualitas Kimia, Zat besi (Fe), Kualitas Sensoris, Sosis Kambing

THE EFFECT OF GOAT LIVER SUBSTITUTION ON CHEMICAL QUALITY, IRON CONTENT, AND SENSORY SAUSAGES SAUSAGES OF GOAT MEAT

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ABSTRACT

This experiment was purposed to knew the effect of chemical quality, iron content, and sensory quality in goat meat sausages that were substituted with goat liver. The ingredients used in the research were goat meat, goat liver, STPP, salt, ice cubes, tapioca flour, skim milk, garlic, white pepper, and coriander. The treatment carried out was the addition of the percentage of meat and liver ingredients, which were labeled P0 (100: 0), P1 (87.5: 12.5), P2 (75:25), P3 (62.5: 37.5), P4 (50: 50). The parameters tested were chemical quality tested (protein content, fat content, and water content), iron content, and sensory quality in the sausage under study. The results of chemical quality data and iron content obtained will be analyzed variance (Annova) Complete Random Design (RAL) With a direct pattern, repetition was carried out five times. The results of chemical test data and iron content were processed by the method of analysis of unidirectional variance. The results of the significant effect will be reprocessed using Duncan's Multiple Range Test. The results of the sensory test data with the hedonic method started with scores 1 to 5 with parameters of color, aroma, taste, texture, and receipt. The results of the sensory test data, if it showed a significant influence, then followed by the Kruskall Wallis and Mann Whitney analysis test. The results data of the analysis of chemical quality and iron content statistical data concluded that there was a significant influence ($p < 0.05$). The results of the best sensory quality test to the extension of the P4 sample are 3.76 (somewhat likes to likes) compared to other treatments. However, other parameter data did not indicate a significant influence related to panelist preferences ($P > 0.05$). The conclusion of all experiments showed that the P4 sample was the highest quality data.

Keywords: goat liver, chemical quality, iron content, sensory quality, goat meat sausage