

## KUALITAS KIMIA DAN SENSORIS ABON DAGING AYAM BROILER YANG DIBERI PERLAKUAN SUBSTITUSI KACANG KORO PEDANG (*Canavalia ensiformis*)

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### INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas kimia dan sensoris abon daging ayam yang disubstitusi kacang koro pedang. Proses pembuatan abon daging ayam broiler meliputi perebusan, pencabikan, pembumbuan, penggorengan, dan pengepresan. Penelitian ini menggunakan Rancangan Acak Lengkap pola searah dengan daging ayam yang disubstitusi kacang koro pedang 0%, 25%, 50%, dan 75% dengan 5 kali pengulangan. Parameter yang diuji yaitu komposisi kimia (kadar air, kadar protein, dan kadar lemak) dan kualitas sensoris (warna, rasa, aroma, tekstur, dan daya terima). Data hasil penelitian dianalisis dengan analisis variansi Rancangan Acak Lengkap pola searah. Data kualitas kimia dianalisis menggunakan analisis One Way Anova dan apabila terdapat perbedaan dilanjutkan dengan Duncan's New Multiple Ranges Test. Data kualitas sensoris dianalisis menggunakan uji Kruskal and Wallis Test dengan uji lanjutan Mann-Whitney. Substitusi daging ayam dengan kacang koro pedang berpengaruh ( $P < 0,05$ ) terhadap kadar protein tetapi tidak memberikan pengaruh ( $P > 0,05$ ) terhadap kadar air dan lemak abon daging ayam broiler. Hasil sensoris menunjukkan bahwa substitusi daging ayam dengan kacang koro pedang tidak berpengaruh ( $P > 0,05$ ) terhadap warna, aroma, rasa, tekstur, dan daya terima pada abon daging ayam broiler. Berdasarkan hasil penelitian ini, dapat disimpulkan bahwa substitusi daging ayam dengan kacang koro pada abon daging ayam broiler yang terbaik dilakukan sebanyak 50%. Hal ini dikarenakan pada level 50% kadar protein masih belum mengalami penurunan.

**Kata Kunci:** Abon, Daging ayam broiler, Kacang koro pedang, Kualitas kimia, Sensoris.

## CHEMICAL AND SENSORIC QUALITY OF BROILER CHICKEN MEAT SUBSTITUTED WITH BEANS (*Canavalia ensiformis*)

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### ABSTRACT

This research aimed to determine the chemical and sensory quality of shredded chicken meat substituted with sword beans. The process of making broiler chicken meat floss includes boiling, shredding, seasoning, frying and pressing. This research used a completely randomized design with a unidirectional pattern with chicken meat substituted with 0%, 25%, 50% and 75% sword beans with 5 repetitions. The parameters tested were chemical composition (moisture content, protein content and fat content) and sensory quality (color, taste, aroma, texture and acceptability). The research data were analyzed using a unidirectional completely randomized design analysis of variance. Chemical quality data was analyzed using One Way Anova analysis and if there were differences, continued with Duncan's New Multiple Ranges Test. Sensory quality data was analyzed using the Kruskal and Wallis Test with the Mann-Whitney follow-up test. Substitution of chicken meat with sword beans had an effect ( $P < 0.05$ ) on protein content but had no effect ( $P > 0.05$ ) on water and fat content of broiler chicken meat floss. Sensory results showed that the substitution of chicken meat with sword beans had no effect ( $P > 0.05$ ) on the color, aroma, taste, texture and acceptability of shredded broiler chicken meat. Based on the results of this research, it can be concluded that the best substitution for chicken meat with koro beans in broiler chicken meat floss is 50%. This is because at the 50% level the protein content has not yet decreased.

**Keywords:** Shredded, Broiler meat, Bean, Chemical quality, Sensory.