

PENGARUH PENAMBAHAN ANGKAK TERHADAP KUALITAS KIMIA, WARNA, DAN MIKROSTRUKTUR SOSIS DAGING RUSA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan angkak terhadap kualitas kimia, warna, dan mikrostruktur sosis berbahan dasar daging rusa. Level penambahan angkak dalam penelitian ini adalah 0; 0,5; 1; 1,5; dan 2%. Parameter yang diuji adalah kualitas kimia (kadar protein, lemak, air, dan kolagen), warna, dan mikrostruktur sosis. Data kualitas kimia dan warna yang diperoleh diuji dengan analisis variansi pola searah dan dilanjutkan dengan *Duncan's Multiple Range Test* (DMRT). Data kualitas mikrostruktur dianalisis secara deskriptif. Hasil penelitian menunjukkan bahwa penambahan angkak tidak berpengaruh nyata ($P>0,05$) terhadap kualitas kimia (kadar protein, lemak, air, dan kolagen) sosis daging rusa. Kadar protein yang diperoleh dari penambahan angkak pada 0 hingga 2% berkisar antara 23,92-24,64%, kadar lemak berkisar 4,46-4,62%, kadar air berkisar 69,44-70,32%, dan kadar kolagen berkisar 2,40-2,55%. Hasil uji warna menunjukkan bahwa penambahan angkak berpengaruh nyata ($P<0,05$) terhadap sosis daging rusa. Hasil uji mikrostruktur menunjukkan bahwa penambahan angkak pada 0 hingga 2% tidak menunjukkan perbedaan struktur sosis dikarenakan penambahan angkak yang jumlahnya sedikit.

Kata kunci: Kualitas Kimia, Warna, Mikrostruktur, Sosis daging rusa, Angkak

EFFECT OF ANGKAK ADDITION ON THE CHEMICAL, COLOUR, AND MICROSTRUCTURAL QUALITIES OF VENISON SAUSAGE

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ABSTRACT

This research aims to determine the effect of adding angkak on the chemical, colour, and and microstructural of venison sausage. Angkak addition were 0; 0,5; 1; 1,5; and 2%. The product was tested for chemical (protein, fat, moisture, and collagen), and microstructural qualities. Chemical and colour quality data were analyzed using analysis of variance with a one-way Completely Randomized Design, and continued with Duncan's Multiple Range Test (DMRT). Microstructural quality data were analyzed descriptively. The results of this research on chemical test showed that the addition of angkak had no significant effect ($P>0,05$) on the protein, fat, moisture, and collagen content. The protein content obtained from adding angkak at 0 to 2% ranges from 23.92-24.64%, the fat content ranges from 4.46-4.62%, the moisture content ranges from 69.44-70.32%, and the collagen content ranges from 2.40-2.55%. The results on colour test showed that the addition of angkak had a significant effect ($P<0,05$) of venison sausage. The results on microstructural test showed that the addition of angkak from 0 to 2% did not show any difference in venison sausage structure due to the addition of a small amount of angkak.

Keywords: Chemical quality, Colour, Microstructural, Venison, Angkak