

## **PENGARUH PENAMBAHAN ANGKAK TERHADAP KUALITAS FISIK DAN SENSORIS SOSIS DAGING RUSA**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan konsentrasi angkak yang berbeda terhadap kualitas fisik dan sensoris sosis daging rusa. Bahan yang digunakan untuk pembuatan sosis daging rusa ini yaitu daging rusa bagian paha belakang, angkak, tepung tapioka, garam, ketumbar, bawang putih, merica, STPP, susu skim, dan air dingin. Penelitian terbagi atas lima level perlakuan penambahan angkak yaitu 0; 0,5; 1; 1,5; dan 2% dari total adonan sosis. Penelitian dilakukan sebanyak tiga kali untuk masing-masing perlakuan. Variabel yang diuji pada penelitian ini meliputi kualitas fisik berupa nilai pH, daya ikat air, dan keempukan, serta kualitas sensoris meliputi warna, aroma, rasa, tekstur, dan daya terima sosis daging rusa. Data hasil uji kualitas fisik dianalisis dengan menggunakan analisis variansi pola searah dan diuji lanjut menggunakan *Duncan's new multiple range test*. Data hasil uji kualitas sensoris dianalisis menggunakan analisis nonparametric dengan uji Hedonik Kruskal-Wallis. Hasil analisis menunjukkan bahwa penambahan angkak berpengaruh nyata ( $P < 0,05$ ) terhadap kualitas fisik dan sensoris. Kesimpulan penelitian ini adalah penambahan angkak dengan level 2% mampu mempengaruhi kualitas fisik dan sensoris.

Kata kunci : Sosis daging rusa, Kualitas fisik, Sensoris, Angkak

## **EFFECT OF ADDING ANGKAK ON THE PHYSICAL AND SENSORY QUALITY OF DEER MEAT SAUSAGE**

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### **ABSTRACT**

This research aims to determine the effect of adding different concentrations of Angkak on the physical and sensory quality of venison sausages. The ingredients used to make this venison sausage are venison hamstrings, venison, tapioca flour, salt, coriander, garlic, pepper, STPP, skim milk, venison and cold water. The research was divided into five levels of nuggets addition treatment, namely 0; 0.5; 1; 1.5; and 2% of the total sausage mixture. The research was carried out three times for each treatment. The variables tested in this study included physical quality in the form of pH value, water holding capacity, and tenderness, as well as sensory quality including color, aroma, taste, texture, and acceptability of venison sausage. Data from physical quality tests were analyzed using unidirectional pattern variance analysis and further tested using Duncan's new multiple range test. Data from sensory quality tests were analyzed using nonparametric analysis with the Kruskal-Wallis Hedonic test. The results of the analysis showed that the addition of Angkak had a significant effect ( $P < 0.05$ ) on physical and sensory quality. The conclusion of this research is that adding red rice at a level of 2% can influence the physical and sensory.

**Keywords:** Venison sausage, Physical quality, Sensory, Angkak