PENGARUH PENAMBAHAN PASTA BAWANG PUTIH VARIETAS KATING TERHADAP SIFAT FISIKOKIMIA SOSIS SAPI BERBAHAN *GELLED EMULSION* MINYAK SAWIT MERAH

INTISARI

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Makanan *ready to cook* menjadi salah satu makanan yang praktis dan banyak diminati oleh masyarakat, contohnya seperti sosis. Sosis diketahui banyak mengandung asam lemak jenuh yang bila dikonsumsi secara berlebihan akan memicu penyakit degeneratif seperti kanker, diabetes, dan jantung. Dalam menanggulangi permasalahan tersebut muncul alternatif pengganti lemak jenuh pada sosis daging dengan lemak yang lebih sehat. Minyak Sawit Merah (MSM) memiliki kandungan asam lemak jenuh yang rendah dan asam lemak tidak jenuh yang tinggi. Akan tetapi, MSM memiliki kadar asam lemak tak jenuh yang cukup tinggi sehingga mudah teroksidasi dan mudah tengik. Bawang putih kating memiliki kandungan allicin yang berfungsi sebagai antioksidan. Oleh karena itu, dalam penelitian ini penambahan pasta bawang putih kating digunakan untuk mengurangi potensi terjadinya oksidasi pada sosis. Pada penelitian ini peneliti melakukan pengujian terkait pengaruh bawang putih kating dengan empat kosentrasi (0%, 1%, 3%, dan 7%) dengan bersumber lemak dan *emulsion gel* MSM terhadap sifat fisikokimia dan nilai sensoris sosis. Berdasarkan hasil penelitian, penambahan konsentrasi bawang putih dan sumber lemak yang berbeda berpengaruh terhadap peningkatan mutu protein, antioksidan, pH, dan nilai sensoris. Akan tetapi, tidak berpengaruh terhadap kadar lemak, tekstur, susut masak, dan angka peroksida dari sosis. Hasil penelitian berpengaruh terhadap sensoris pada atribut kesukaan warna dan aroma serta deskriptif rasa dan aroma, tetapi tidak berpengaruh terhadap kesukaan rasa, tekstur, *aftertase*, dan *overall*.

Kata kunci : Bawang putih, emulsi gel, minyak sawit merah, sosis daging sapi

THE EFFECT OF ADDING KATING VARIETY GARLIC PASTE ON THE PHYSICOCHEMICAL PROPERTIES OF BEEF SAUSAGES FROM RED PALM OIL GELLED EMULSION

ABSTRACT

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Ready to cook food is one of the most practical and in-demand foods for the public, such as sausages. Sausages are known to contain a lot of saturated fatty acids, which when consumed in excess will trigger degenerative diseases such as cancer, diabetes and heart disease. In overcoming these problems, there is an alternative to replace saturated fat in meat sausages with healthier fats. Red Palm Oil (RPO) contains low saturated fatty acids and high unsaturated fatty acids. However, RPO has a fairly high level of unsaturated fatty acids that are easily oxidized and easily rancid. Kating garlic contains allicin which functions as an antioxidant. Therefore, in this study, the addition of kating garlic paste was used to reduce the potential for oxidation in sausages. In this study, researchers tested the effect of garlic paste with four concentrations (0%, 1%, 3%, and 7%) with fat source and RPO gel emulsion on the physicochemical properties and sensory value of sausages. Based on the results, the addition of different concentrations of garlic and fat sources had an effect on improving the quality of protein, antioxidants, pH, and sensory value. However, it did not affect the fat content, texture, cooking loss, and peroxide number of the sausages. Based on the results of the study, the addition of different concentrations of garlic and fat sources had an effect on improving the quality of protein, antioxidants, pH, and sensory value. However, it had no effect on fat content, texture, cookingloss, and peroxide number of sausages. The results of the study affected the sensory attributes of color and aroma liking and descriptive taste and aroma, but did not affect the liking of taste, texture, after taste, and overall.

Keywords : Garlic, gelled emulsion, red palm oil, beef sausage