

## INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan daun jeruk purut kering (*Citrus hystrix*) terhadap kualitas kimia dan antioksidan bakso daging sapi. Terdapat empat level penambahan daun jeruk purut, yaitu 0;0,1;0,13 dan 0,17%. Parameter yang diamati pada penelitian ini adalah kualitas kimia (kadar air, kadar lemak, dan kadar protein) dan aktivitas antioksidan. Data kualitas kimia dan aktivitas antioksidan akan dianalisis dengan rancangan acak lengkap pola searah dan apabila terdapat perbedaan signifikan di antara rerata akan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Nilai kadar air bakso daging sapi dengan penambahan daun jeruk purut sebesar 0, 0,1, 0,13, dan 0,17% berturut-turut adalah 74,76, 74,47, 74,39, dan 74,57%. Nilai kadar protein bakso daging sapi dengan penambahan daun jeruk purut sebesar 0%, 0,1%, 0,13%, dan 0,17% berturut-turut adalah 20,59%, 21,79%, 22,05%, dan 22,30%. Nilai kadar lemak bakso daging sapi dengan penambahan daun jeruk purut sebesar 0%, 0,1%, 0,13%, dan 0,17% berturut-turut adalah 4,05%, 4,09%, 4,66%, dan 4,75%. Nilai kadar abu bakso daging sapi dengan penambahan daun jeruk purut sebesar 0%, 0,1%, 0,13%, dan 0,17% berturut-turut adalah 2,12%, 2,18%, 2,30%, dan 2,32%. Nilai kandungan antioksidan bakso daging sapi dengan penambahan daun jeruk purut sebesar 0%, 0,1%, 0,13%, dan 0,17% berturut-turut adalah 2,47%, 3,38%, 4,47%, dan 4,85%. Berdasarkan penelitian yang telah dilakukan dapat disimpulkan bahwa penambahan daun jeruk purut pada bakso daging sapi berpengaruh yang nyata terhadap kadar lemak, kadar protein, dan kadar abu dan kandungan antioksidan dalam bakso daging sapi.

**Kata kunci:** Bakso sapi, *Citrus hystrix*, Kualitas kimia, Aktivitas antioksidan

## THE EFFECT OF ADDING DRIED KAFFIR LIME LEAVES (*Citrus hystrix*) ON THE CHEMICAL QUALITY AND ANTIOXIDANT ACTIVITY OF BEEF MEATBALLS

### ABSTRACT

This study aims to determine the effect of adding dried kaffir lime leaves on the chemical and antioxidant quality of beef meatballs. There are four levels of adding kaffir lime leaves which are 0, 0.1, 0.13 and 0.17%. The parameters observed in this study were chemical quality (water content, fat content and protein content) and antioxidant activity. The data will be analyzed using a completely randomized design with oneway anova pattern analysis and if there is a significant difference between the means, it will be tested further with Duncan's New Multiple Range Test (DMRT). The moisture content of beef meatballs with the addition of kaffir lime leaves of 0, 0.1, 0.13, and 0.17% were 74.76, 74.47, 74.39, and 74.57% respectively. The protein content of beef meatballs with the addition of kaffir lime leaves of 0, 0.1, 0.13, and 0.17% were respectively 20.59, 21.79, 22.05, and 22.30%. The fat content of beef meatballs with the addition of kaffir lime leaves of 0%, 0.1%, 0.13%, and 0.17% were respectively 4.05, 4.09, 4.66, and 4.75%. The ash content of beef meatballs with the addition of kaffir lime leaves at 0%, 0.1%, 0.13%, and 0.17% were respectively 2.12%, 2.18%, 2.30%, and 2.32%. The antioxidant content of beef meatballs with the addition of kaffir lime leaves of 0%, 0.1%, 0.13%, and 0.17% were respectively 2.47%, 3.38%, 4.47%, and 4.85%. The addition of kaffir lime leaves to beef meatballs has a significant effect on fat content, protein content, ash content, and antioxidant content in beef meatballs.

**Keywords:** Beef meatballs, *Citrus hystrix*, Chemical quality, Antioxidant activity