

**PENGARUH PENAMBAHAN TEPUNG BAWANG DAYAK (*Eleutherine palmifolia* (L.) Merr) TERHADAP KUALITAS FISIK
NUGGET AYAM PETELUR AFKIR**

Dwi Lestari
20/462689/PT/08606

INTISARI

Nugget merupakan salah satu produk olahan daging yang mudah dibuat dan digemari masyarakat. Pada penelitian ini produk *nugget* menggunakan daging ayam petelur afkir dan tepung bawang dayak (*Eleutherine palmifolia* (L.) Merr). Protein bawang dayak yaitu 14,46%. Penelitian dilakukan dengan penambahan tepung bawang dayak sebanyak 0%, 1%, 2%, dan 3% dari total adonan. Analisis data pengujian fisik (uji pH, daya ikat air, *cooking yield*, profil tekstur, dan uji warna) menggunakan metode analisis variansi pola searah (ANOVA) dan uji lanjut menggunakan *Duncan's New Multiple Range Test*. Data hasil uji mikrostruktur dijelaskan dengan analisis deskriptif kualitatif. Penambahan tepung bawang dayak pada *nugget* ayam petelur afkir memberikan pengaruh yang signifikan ($P < 0,05$) terhadap uji kualitas fisik *nugget* kecuali pada nilai *cohesiveness*. Nilai pH pada kisaran 6,26-6,54. Daya ikat air pada kisaran 51,85-57,41%. Nilai *cooking yield* pada kisaran 105,63-110,08%. Nilai *hardness* pada kisaran 32,74-39,52 N. Nilai *springiness* pada kisaran 85,88-90,16%. Nilai *gumminess* pada kisaran 2629,65-3174,83. Nilai *chewiness* pada kisaran 2338,77-2724,16. Nilai *cohesiveness* pada kisaran 0,77-0,79. *Lightness* pada kisaran 47,38-63,88. *Redness* pada kisaran 1,28-21,11. *Yellowness* pada kisaran 15,03-19,44. Hasil uji mikrostruktur menunjukkan bahwa mikrostruktur semakin seragam, kompak, dan rapat seiring dengan penambahan tepung bawang dayak. Berdasarkan penelitian yang telah dilakukan dapat disimpulkan bahwa *nugget* ayam petelur afkir dengan penambahan tepung bawang dayak sebanyak 3% memiliki hasil terbaik pada kualitas fisik *nugget* tersebut.

Kata kunci: Bawang Dayak (*Eleutherine palmifolia* (L.) Merr), Kualitas Fisik, *Nugget* Ayam Petelur Afkir

EFFECT OF BAWANG DAYAK FLOUR (*Eleutherine palmifolia* (L.) Merr) ADDITION ON THE PHYSICAL QUALITY OF CULLED LAYING HENS NUGGETS

Dwi Lestari
20/462689/PT/08606

ABSTRACT

Nuggets was one processed meat products that are easy to make and popular among the community. In this research, the nugget product used meat from culled laying hens and was added used bawang dayak flour (*Eleutherine palmifolia* (L.) Merr). The protein content of bawang dayak is 14,46%. The research was conducted by adding bawang dayak flour at 0%, 1%, 2%, and 3% of the total dough. Data analysis for physical testing (pH test, water holding capacity, cooking yield, texture profile, and color test) was carried out used One Way Anova analysis and Duncan's Multiple Range Test. Data from microstructural tests were explained used qualitative descriptive analysis. The addition of bawang dayak flour to the nuggets of culled laying hens had a significant effect ($P < 0,05$) on the physical quality test of the nuggets except for the cohesiveness value. The pH value was in the range of 6,26-6,54. Water holding capacity was in the range of 51,85-57,41%. The cooking yield value was in the range of 105,63-110,08%. The hardness value was in the range of 32,74-39,52 N. The springiness value was in the range of 85,88-90,16%. The gumminess value was in the range of 2629,65-3174,83. The chewiness value was in the range of 2338,77-2724,16. The *cohesiveness* value was in the range of 0,77-0,79. Lightness in the range of 47,38-63,88. Redness in the range of 1,28-21,11. Yellowness in the range of 15,03-19,44. The results of the microstructure test showed that the microstructure became more uniform, compact and dense with the addition of bawang dayak flour. Based on the research that had been carried out, it could be concluded that nuggets from culled laying hens with the addition of 3% bawang dayak flour had the best results on the physical quality of the nuggets.

Keywords: Bawang Dayak Flour (*Eleutherine palmifolia* (L.) Merr), Culled Laying Hens Nuggets, Physical Quality