

**PENGARUH SUBSTITUSI TEPUNG TAPIOKA DENGAN
TEPUNG TALAS TERHADAP KUALITAS
KIMIA DAN SENSORIS BAKSO
AYAM PETELUR AFKIR**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tapioka dengan tepung talas terhadap kualitas kimia dan sensoris bakso daging ayam petelur afkir. Bahan yang digunakan pada penelitian ini yaitu daging ayam petelur afkir, tepung talas, tepung tapioka, kaldu, putih telur, STPP, bawang putih, garam, gula dan lada. Perlakuan penelitian ini menggunakan level substitusi tepung talas 0, 25, 50, 75, 100% dengan pengulangan sebanyak 5 kali setiap perlakuan. Parameter penelitian terbagi menjadi 2 parameter yaitu (1) kualitas kimia meliputi kadar air, protein, lemak, serat pangan, karbohidrat, abu dan indeks glikemik; dan (2) kualitas sensoris meliputi warna, rasa aroma, tekstur, dan daya terima. Analisis data uji kualitas kimia menggunakan analisis variasi Rancangan Acak Lengkap (RAL) pola searah dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Data kualitas sensoris dianalisis menggunakan uji *Kruskal-Wallis* test dilanjutkan dengan uji *Mann-Whitney*. Substitusi tepung tapioka dengan tepung talas memberikan pengaruh signifikan ($P < 0,05$) pada kadar air ($62,06 \pm 0,07$), kadar protein ($17,73 \pm 0,49$), kadar serat pangan ($8,88 \pm 0,35$), kadar karbohidrat ($6,01 \pm 0,71$). Substitusi tepung tapioka dengan tepung talas memberikan pengaruh signifikan ($P < 0,05$) pada warna ($2,00 \pm 0,00$), tekstur ($4,16 \pm 0,99$), dan rasa ($3,97 \pm 0,83$). Hasil penelitian substitusi tepung tapioka dengan tepung talas pada level 50% dapat meningkatkan kualitas kimia dan sensoris bakso ayam petelur afkir yang terbaik.

Kata kunci : Bakso, Daging Ayam Petelur Afkir, Tepung Tapioka, Tepung Talas, Kualitas Kimia Dan kualitas Sensoris

THE EFFECT OF SUBSTITUTION OF TAPIOCA FLOUR WITH TARO FLOUR ON THE CHEMICAL AND SENSORY QUALITIE OF CULLED LAYERS MEATBALLS

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ABSTRACT

This research aimed to investigate the influence of tapioca substitution with taro flour on the chemical and sensory quality of culled layers meatballs. The ingredients used in this study are culled layers meat, taro flour, tapioca flour, broth, egg white, STPP, garlic, salt, sugar, and pepper. The treatment of this study used taro flour substitution levels of 0, 25, 50, 75, 100% with 5 repetitions of each treatment. The research parameters are divided into two parameters, namely (1) chemical quality which includes moisture content, protein, fat, dietary fiber, carbohydrates, ash, and glycemic index; and (2) sensory quality which includes color, aroma taste, texture, and acceptability. Chemical quality test data were analyzed using the analysis of variation of a completely randomized design (RAL) unidirectional pattern and continued with Duncan's New Multiple Range Test (DMRT). Sensory quality data were analyzed using the Kruskal-Wallis test followed by the Mann-Whitney test. Substitution of tapioca flour with taro flour had a significant effect ($P < 0.05$) on moisture content ($62,06 \pm 0,07$), protein content ($17,73 \pm 0,49$), dietary fiber content ($8,88 \pm 0,35$), and carbohydrate content ($6,01 \pm 0,71$). Substitution of tapioca flour with taro flour had a significant effect ($P < 0.05$) on color ($2,00 \pm 0,00$), texture ($4,16 \pm 0,99$), and taste ($3,97 \pm 0,83$). The results of the research on the substitution of tapioca flour with taro flour at the level of 50% can improve the chemical and sensory quality of the best culled layers meatballs.

Keywords: Meatballs, Culled layers meat, Tapioca Flour, Taro Flour, Chemical Quality and Sensory Quality