

PENGARUH SUBSTITUSI DAGING AYAM DENGAN BUAH KLUWIH (*Artocarpus camansi*) TERHADAP KUALITAS FISIKOKIMIA DAN SENSORIS ABON AYAM

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INTISARI

Penelitian ini dilakukan dengan tujuan untuk mengetahui pengaruh substitusi daging ayam dengan buah kluwih (*Artocarpus camansi*) terhadap kualitas fisikokimia dan sensoris abon ayam. Bahan yang digunakan pada penelitian ini meliputi daging ayam broiler, buah kluwih, bawang merah, bawang putih, kemiri, ketumbar, gula, santan kelapa, serai, daun salam, lengkuas, garam, dan minyak goreng. Penelitian ini terdapat empat perlakuan level substitusi daging ayam dengan buah kluwih yaitu 0%, 20%, 40%, dan 60%. Setiap perlakuan dilakukan pengulangan sebanyak 5 kali. Parameter yang diamati meliputi kualitas fisik (nilai pH, uji *texture profile analysis*, dan rendemen), kualitas kimia (kadar air, protein, dan lemak), dan kualitas sensoris (warna, rasa, aroma, tekstur, dan daya terima). Data yang diperoleh dianalisis menggunakan *Analysis of Variant* (ANOVA) pola searah. Hasil data yang signifikan diolah kembali dengan analisis *Duncan's Multiple Range Test* (DMRT). Data karakteristik sensoris diuji non parametrik *H-test* menurut *Kruskal-Wallis*. Hasil data sensoris yang signifikan dilanjutkan uji *Mann-Whitney*. Hasil analisis statistik menunjukkan bahwa substitusi daging ayam dengan buah kluwih berpengaruh nyata ($P < 0,05$) terhadap *hardness*, *chewiness*, *gumminess*, kadar air, kadar protein, kadar lemak, skor rasa, dan skor tekstur abon ayam. Kesimpulan penelitian ini substitusi kluwih akan menurunkan nilai *hardness*, *chewiness*, *gumminess*, kadar protein, dan lemak. Substitusi kluwih meningkatkan kadar air, skor rasa, dan skor tekstur abon. Perlakuan yang menghasilkan kualitas terbaik adalah level substitusi kluwih 40%.

(Kata kunci: Abon ayam, Buah kluwih, Kualitas fisikokimia, Kualitas sensoris)

THE EFFECT OF CHICKEN MEAT SUBSTITUTION WITH BREADNUT (*Artocarpus camansi*) ON PHYSICOCHEMICAL AND SENSORY QUALITY OF SHREDDED CHICKEN

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ABSTRACT

This research was conducted with the aim of determining the effect of substituting chicken meat with breadnut (*Artocarpus camansi*) on the physicochemical and sensory quality of shredded chicken. The ingredients used in this research included broiler chicken meat, breadnut, shallots, garlic, candlenuts, coriander, sugar, coconut milk, lemongrass, bay leaves, galangal, salt and cooking oil. In this research, there were four treatment levels of substitution of chicken meat with breadnut, namely 0%, 20%, 40% and 60%. Each treatment was repeated 5 times. The parameters observed include physical quality (pH value, texture profile analysis test, and yield), chemical quality (moisture, protein, and fat content), and sensory quality (color, taste, aroma, texture, and acceptability). The data obtained were analyzed using a unidirectional Analysis of Variant (ANOVA). Significant data results were reprocessed using Duncan's Multiple Range Test (DMRT) analysis. Sensory characteristic data was tested non-parametric H-test according to Kruskal-Wallis. The results of significant sensory data were followed by the Mann-Whitney test. The results of the statistic analysis showed that the substitution of chicken meat with breadnut had a significant effect ($P < 0,05$) on hardness, chewiness, gumminess, water content, protein content, fat content, taste score and texture score of shredded chicken. The conclusion of this research is that kluwih substitution will reduce the values of hardness, chewiness, gumminess, protein and fat levels. The breadnut substitution increased the water content, taste score, and texture score of the shredded chicken. The treatment that produces the best quality is a kluwih substitution level of 40%.

(Keywords: Shredded chicken, Breadnut, Physicochemical quality, Sensory quality.)