

KUALITAS FISIK, MIKROSTRUKTUR DAN SENSORIS BAKSO DAGING SAPI YANG DISUBSTITUSI DAGING AYAM BANGKOK JANTAN AFKIR

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik, mikrostruktur dan sensoris bakso daging sapi yang disubstitusi daging ayam bangkok jantan afkir. Perbandingan pembuatan adonan daging sapi:daging ayam bangkok jantan afkir adalah P0 (100%:0%), P1 (75%:25%), P2 (50%:50%), P3 (25%:75%), P4 (0%:100%). Data kualitas dianalisis statistik menggunakan analisis variansi pola searah dan dilanjutkan uji *Duncan's New Multiple Range Test*. Data kualitas sensoris diuji dengan analisis non parametrik metode Kruskal-Wallis. Hasil dari penelitian ini yaitu substitusi daging ayam bangkok jantan afkir pada bakso daging sapi berpengaruh ($P < 0,05$) pada daya ikat air, tetapi tidak berpengaruh ($P > 0,05$) terhadap pH dan keempukkan. Penggunaan substitusi daging ayam bangkok jantan afkir berpengaruh pada struktur bakso daging sapi. Pada kualitas sensoris, substitusi daging ayam bangkok jantan afkir tidak berpengaruh ($P > 0,05$) pada warna, aroma, rasa dan daya terima, namun berpengaruh ($P < 0,05$) pada tekstur. Tekstur yang paling disukai panelis adalah P2. Kesimpulan dari penelitian ini substitusi daging ayam bangkok jantan afkir terhadap bakso daging sapi menaikkan DIA, pada mikrostruktur dan sensoris bakso, struktur dan tekstur paling baik terdapat pada formulasi P2.

Kata Kunci: Bakso ayam sapi (Api), Daging sapi, Daging ayam bangkok afkir, Kualitas fisik, Mikrostruktur, Kualitas sensoris

PHYSICAL, MICROSTRUCTURAL AND SENSORY QUALITY OF BEEF MEATBALLS SUBSTITUTED FOR CULLED MALE BANGKOK CHICKEN MEAT

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ABSTRACT

This research aims to determine the physical, microstructural and sensory qualities of beef meatballs substituted with cull male Bangkok chicken meat. The ratio of making mixture of beef: meat from rejected male Bangkok chickens is P0 (100%: 0%), P1 (75%: 25%), P2 (50%: 50%), P3 (25%: 75%), P4 (0%:100%). Quality data was statistically analyzed using unidirectional pattern variance analysis and continued with Duncan's New Multiple Range Test. Sensory quality data was tested using non-parametric analysis using the Kruskal-Wallis method. The results of this research were that the substitution of rejected male Bangkok chicken meat for beef meatballs had an effect ($P < 0.05$) on water holding capacity, but had no effect ($P > 0.05$) on pH and tenderness. The use of meat substitutes from rejected male Bangkok chickens has an effect on the structure of beef meatballs. In terms of sensory quality, substitution for meat from rejected male Bangkok chickens had no effect ($P > 0.05$) on color, aroma, taste and acceptability, but had an effect ($P < 0.05$) on texture. The texture that the panelists liked most was P2. The conclusion of this research is that the substitution of rejected male Bangkok chicken meat for beef meatballs increases DIA, in the microstructure and sensory of the meatballs, the best structure and texture is found in the P2 formulation.

Keywords : Beef chicken meatballs, Beef, Rejected bangkok chicken meat, Physical quality, Microstructure, Sensory quality