

KARAKTERISTIK FISIKOKIMIA DAN SENSORIS ABON DAGING AYAM DENGAN PENAMBAHAN KELAPA PARUT (*Cocos nucifera* L.)

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INTISARI

Diversifikasi pangan olahan daging dilakukan sebagai inovasi peningkatan konsumsi pangan yang berkualitas dan terjangkau. Penelitian ini bertujuan untuk mengetahui karakteristik fisikokimia dan sensoris abon daging ayam dengan penambahan kelapa parut (*Cocos nucifera* L.). Penelitian menggunakan bahan baku daging ayam broiler dan bahan tambahan kelapa parut. Proses pembuatan abon yakni perebusan, pencabikan daging, pencampuran bumbu, dan penggorengan. Perlakuan penambahan kelapa parut terdiri dari empat level yaitu 0, 10, 20, dan 30% dengan lima kali pengulangan. Parameter meliputi karakteristik fisik (rendemen, nilai pH, dan profil tekstur), kimia (kadar air, kadar protein, dan kadar lemak), dan sensoris (warna, rasa, aroma, tekstur, dan daya terima). Data karakteristik fisikokimia dianalisis dengan *Analysis of Variance* (ANOVA) pola searah dan hasil data yang signifikan dilanjutkan dengan *Duncan's Multiple Range Test* (DMRT). Data karakteristik sensoris diuji statistik non parametrik dengan *Kruskal-Wallis Test* dan hasil data yang signifikan dilanjutkan dengan uji *Mann-Whitney*. Penambahan kelapa parut tidak berpengaruh ($P>0,05$) terhadap rendemen dan nilai pH. Penambahan kelapa parut berpengaruh nyata ($P<0,05$) menurunkan *hardness*, *adhesiveness*, *gumminess*, dan *chewiness* pada profil tekstur namun tidak berpengaruh ($P>0,05$) terhadap *resilience*, *cohesion*, dan *springiness*. Penambahan kelapa parut berpengaruh nyata ($P<0,05$) menaikkan kadar air dan lemak serta menurunkan kadar protein. Penambahan kelapa parut berpengaruh nyata ($P<0,05$) terhadap rasa namun tidak berpengaruh ($P>0,05$) terhadap warna, aroma, tekstur, dan daya terima. Berdasarkan hasil penelitian disimpulkan bahwa peningkatan level kelapa parut memengaruhi kualitas kimia, profil tekstur menjadi semakin lembut, dan tingkat kesukaan terhadap rasa namun tidak memengaruhi rendemen, nilai pH, serta tingkat kesukaan terhadap warna, aroma, tekstur, dan daya terima.

(Kata kunci: Abon ayam, Kelapa parut, Karakteristik fisikokimia, Sensoris).

PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF SHREDDED CHICKEN MEAT WITH THE ADDITION OF GRATED COCONUT (*Cocos nucifera* L.)

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ABSTRACT

The diversification of processed meat foods is conducted as an innovation to increase quality and affordable food consumption. This research aimed to determine the physicochemical and sensory characteristics of shredded chicken meat with the addition of grated coconut (*Cocos nucifera* L.). The research used broiler chicken meat as a raw material and grated coconut as an addition. The process of making shredded meat involves boiling, shredding, mixing seasonings, and frying. The treatment of grated coconut addition consisted of four levels: 0, 10, 20, and 30%, with five repetitions. The parameters included physical (yield, pH value, and texture profile), chemical (moisture content, protein content, and fat content), and sensory (color, taste, aroma, texture, and acceptability) characteristics. The physicochemical characteristics data were analyzed with an Analysis of Variance (ANOVA) unidirectional pattern, and significant data results were continued with Duncan's Multiple Range Test (DMRT). Sensory characteristics data were analyzed by non-parametric statistics with the Kruskal-Wallis test, and significant data results were continued with the Mann-Whitney test. The addition of grated coconut had no effect ($P>0.05$) on yield and pH value. The addition of grated coconut had a significant effect ($P<0.05$) on decreasing hardness, adhesiveness, gumminess, and chewiness in the texture profile but had no effect ($P>0.05$) on resilience, cohesion, and springiness. The addition of grated coconut had a significant effect ($P<0.05$) on increasing the moisture and fat content and decreasing the protein content. The addition of grated coconut had a significant effect ($P<0.05$) on taste but no effect ($P>0.05$) on color, aroma, texture, and acceptability. Based on the results of the research, it can be concluded that increasing the level of grated coconut affects the chemical quality, texture profile becomes softer, and the preference for taste but does not affect the yield, pH value, and preference for color, aroma, texture, and acceptability.

(Keywords: Shredded chicken meat, Grated coconut, Physicochemical characteristics, Sensory).