

**PENGARUH SUBSTITUSI EKSTRAK BUNGA TELANG  
(*Clitoria ternatea*) TERHADAP SIFAT FISIK DAN  
SENSORIS BAKSO DAGING AYAM PADA  
LAMA PENYIMPANAN YANG BERBEDA**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi bunga telang (*Clitoria ternatea*) terhadap sifat fisik dan sensoris bakso daging ayam pada lama penyimpanan yang berbeda. Bahan yang digunakan pada penelitian ini adalah daging ayam segar, ekstrak bunga telang (*Clitoria ternatea*), tepung tapioka, bawang putih, merica, garam, STPP (*sodium tripolyphosphat*) atau tepung misonyal, ketumbar, minyak goreng, dan air es. Perlakuan penelitian ini adalah substitusi ekstrak bunga telang (*Clitoria ternatea*) sebesar 0, 0,25, 0,5, dan 0,75% dengan lama penyimpanan 0, 1, 2, dan 3 minggu. Setiap level perlakuan diulang sebanyak 3 kali. Variabel yang diamati meliputi sifat fisik (nilai pH, daya ikat air, keempukan) dan sifat sensoris (warna, rasa, aroma, tekstur, daya terima). Hasil penelitian menunjukkan bahwa level substitusi ekstrak bunga telang (*Clitoria ternatea*) 0,75% mempengaruhi kualitas fisik ( $P < 0,01$ ), yakni meningkatkan Daya Ikat Air (DIA) hingga minggu ke-2, menurunkan keempukan, namun tidak mempengaruhi pH dan sifat sensoris bakso daging ayam. Lama penyimpanan mempengaruhi kualitas fisik ( $P < 0,01$ ), yakni meningkatkan pH hingga minggu ke-3, meningkatkan Daya Ikat Air (DIA) hingga minggu ke-2, namun tidak mempengaruhi keempukan dan sifat sensoris bakso daging ayam. Kesimpulan penelitian ini adalah kualitas terbaik terdapat pada level substitusi ekstrak bunga telang (*Clitoria ternatea*) 0,75% dan penyimpanan minggu ke-2 terhadap sifat fisik maupun sifat sensoris bakso daging ayam yang disimpan pada suhu refrigerator selama 0, 1, 2, dan 3 minggu.

Kata kunci: Bakso daging ayam, Bunga telang (*Clitoria ternatea*), Sifat fisik, Sifat sensoris, Lama penyimpanan

## THE EFFECT OF BUTTERFLY PEA FLOWER EXTRACT SUBSTITUTION (*Clitoria ternatea*) ON PHYSICAL AND SENSORY PROPERTIES OF CHICKEN MEATBALLS AT DIFFERENT STORAGE TIME

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### ABSTRACT

This study aimed to determine the effect of the substitution of butterfly pea flower (*Clitoria ternatea*) on the physical and sensory properties of chicken meatballs at different storage time. The materials used in this study were fresh chicken meat, butterfly pea flower (*Clitoria ternatea*) extract, tapioca flour, garlic, pepper, salt, STPP (*sodium tripolyphosphat*) or misonyal flour, coriander, cooking oil, and ice water. The treatment of this study was the substitution of butterfly pea flower (*Clitoria ternatea*) extract of 0, 0,25, 0,5, and 0,75% with a storage time of 0, 1, 2, and 3 weeks. Each treatment level was repeated 3 times. The observed variables include physical properties (pH value, Water Holding Capacity, tenderness) and sensory properties (color, taste, aroma, texture, acceptability). The results showed that the level substitution of butterfly pea flower (*Clitoria ternatea*) extract 0,75% influenced the physical quality ( $P<0,01$ ), which increased the Water Holding Capacity (WHC) until week 2, decreased the tenderness, but did not affect the pH and sensory properties of chicken meatballs. Times of storage affected the physical quality ( $P<0,01$ ), which increased pH until week 3, and increased Water Holding Capacity (WHC) until week 2, but did not affect the tenderness and sensory properties of chicken meatballs. This study concludes that the best quality is found at the level of substitution of butterfly pea flower extract 0,75% and storage week 2 on the physical properties and sensory properties of chicken meatballs stored at refrigerator temperature for 0, 1, 2, and 3 weeks.

**Keywords:** Chicken meatballs, Butterfly pea flower (*Clitoria ternatea*), Physical properties, Sensory properties, Storage time