

**PENGARUH JENIS DAGING DAN LEVEL TEPUNG TAPIOKA
TERHADAP KUALITAS KIMIA DAN SENSORIS
BAKSO DAGING KUDA DAN SAPI**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh jenis daging dan level tepung tapioka terhadap kualitas kimia dan sensoris bakso daging kuda dan sapi. Bahan-bahan yang digunakan dalam pembuatan bakso adalah daging kuda bagian paha, daging sapi bagian paha, garam, bawang putih, merica, bawang merah goreng, tepung tapioka, dan air es. Pengujian yang dilakukan meliputi uji kualitas kimia dan sensoris. Data diuji kualitas kimia menggunakan analisis variansi pola faktorial (2 jenis daging x 4 level tepung tapioka 10%, 15%, 20%, dan 25%). Data kualitas sensoris dianalisis non-parametrik yaitu uji Hedonik Kruskal-Wallis. Perbedaan signifikan dilanjutkan uji Duncan's New Multiple Range Test. Hasil penelitian ini yaitu pengaruh jenis daging terhadap kadar kolagen, kadar air, kadar protein tidak berpengaruh ($P > 0,05$) tetapi pada kadar lemak berpengaruh ($P < 0,05$). Penambahan level tepung tapioka terhadap kualitas kimia tidak berpengaruh ($P > 0,05$). Interaksi antara jenis daging dan level tepung tapioka tidak menunjukkan interaksi antara masing-masing perlakuan. Hasil penelitian ini dapat disimpulkan bahwa jenis daging sapi lebih baik daripada daging kuda. Penambahan level tepung tapioka 15% lebih baik. Interaksi jenis daging sapi dengan level tepung tapioka 15% menghasilkan kualitas kimia terbaik dan jenis daging sapi dengan 20% level tepung tapioka menghasilkan sensoris yang terbaik.

Kata Kunci: Bakso, Daging kuda, Daging sapi, Tepung tapioka, Kualitas kimia dan sensoris

THE EFFECT OF MEAT TYPE AND TAPIOCA FLOUR LEVEL ON CHEMICAL AND SENSORY QUALITY HORSE AND BEEF MEATBALLS

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ABSTRACT

This research aims to determine the effect of type of meat and level of tapioca flour on the chemical and sensory quality of horse and beef meatballs. The ingredients used in making meatballs are horse thigh meat, beef thigh meat, salt, garlic, pepper, fried shallots, tapioca flour and ice water. The tests carried out include chemical and sensory quality tests. Data were tested for chemical quality using factorial analysis of variance (2 types of meat x 4 levels of tapioca flour 10%, 15%, 20% and 25%). Sensory quality data was analyzed non-parametrically, namely the Kruskal-Wallis Hedonic test. The significant differences were continued with Duncan's New Multiple Range Test. The results of this study were that the effect of meat type on collagen content, water content, protein content had no effect ($P > 0.05$) but fat content had an effect ($P < 0.05$). The addition of tapioca flour level to chemical quality had no effect ($P > 0.05$). The interaction between the type of meat and the level of tapioca flour did not show an interaction between each treatment. The results of this research can be concluded that beef is better than horse meat. Adding 15% level of tapioca flour is better. The interaction of types of beef with 15% tapioca flour levels produces the best chemical quality and types of beef with 20% levels of tapioca flour produce the best sensory qualities.

Keywords: Meatballs, Horse meat, Beef, Tapioca flour, Chemical and sensory qualities