

**PENGARUH SUBSTITUSI TEPUNG MOCAF (*Modified Cassava Flour*)  
SEBAGAI *FILLER* TERHADAP KUALITAS KIMIA, SENSORIS,  
DAN TEKSTUR BAKSO DAGING KUDA**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung mocaf (*modified cassava flour*) sebagai *filler* terhadap kualitas kimia, sensoris, dan tekstur bakso daging kuda. Penelitian ini terbagi atas lima perlakuan substitusi *filler* yaitu 0, 25, 50, 75, dan 100%. Setiap perlakuan terdiri atas tiga kali pengulangan (replikasi). Bakso dibuat dengan menggunakan daging kuda dengan substitusi tepung mocaf kemudian dilakukan uji kualitas kimia (kadar air, kadar protein, kadar lemak, dan kadar kolagen), uji sensoris (warna, aroma, rasa, tekstur, dan daya terima), dan uji tekstur. Analisis data dilakukan dengan analisis variansi pola searah dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT), sedangkan data sensoris dianalisis dengan analisis non parametrik dengan uji Hedonik metode Kruskal-Wallis. Hasil penelitian menunjukkan bahwa substitusi tepung mocaf sebagai *filler* dengan berbagai level pada bakso daging kuda berpengaruh ( $P < 0,05$ ) terhadap kadar protein, aroma, rasa, tekstur, daya terima, *hardness*, *cohesiveness*, *resilience*, dan *springiness* bakso. Hasil penelitian menunjukkan bahwa substitusi tepung mocaf sebagai *filler* dengan berbagai level pada bakso daging kuda tidak berpengaruh ( $P > 0,05$ ) terhadap kadar air, kadar lemak, kadar kolagen, warna, *adhesiveness*, *gumminess*, dan *chewiness* bakso. Berdasarkan hasil penelitian, perlakuan terbaik yaitu pada substitusi tepung mocaf sebanyak 25%.

**Kata Kunci:** Bakso, Daging kuda, Tepung mocaf.

## **THE EFFECT OF MOCAF (*Modified Cassava Flour*) FLOUR SUBSTITUTION AS A FILLER ON THE CHEMICAL, SENSORY, AND TEXTURE QUALITY OF HORSE MEAT MEATBALLS**

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### **ABSTRACT**

This research aims to determine the effect of substitution of mocaf flour (*modified cassava flour*) as a filler on the chemical, sensory, and texture quality of horse meat meatballs. Horse meat meatballs was made with five levels of mocaf flour substitution, which were 0, 25, 50, 75, and 100%, and was done three replicates. Data of chemical quality test (water content, protein, fat, and collagen) and texture quality test were analyzed using analysis of variance (Completely Randomized Design /CRD), and then all the significant data were analyzed with Duncan's New Multiple Range Test (DMRT), while the sensory quality test (color, aroma, flavor, texture and acceptability) were analyzed by a non-parametric test of hedonic Kruskal-Wallis. The results showed that the substitution of mocaf flour as a filler at different levels in horse meat meatballs had a significant effect ( $P < 0,05$ ) on the protein content, aroma, taste, texture, acceptability, hardness, cohesiveness, resilience and springiness of the meatballs. The results showed that the substitution of mocaf flour as a filler at different levels in horse meat meatballs had no significant effect ( $P > 0,05$ ) on the water content, fat content, collagen content, color, adhesiveness, gumminess and chewiness of the meatballs. Based on the research results, the best treatment is 25% mocaf flour substitution.

**Keywords:** Meatballs, Horse meat, Mocaf flour.