

**PENGARUH LEVEL TEPUNG KENTANG (*Solanum tuberosum* L.)  
TERHADAP KUALITAS FISIK, MIKROSTRUKTUR, DAN  
SENSORIS BAKSO GORENG (BASRENG) DAGING AYAM**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh level tepung kentang (*Solanum tuberosum* L.) terhadap kualitas fisik, mikrostruktur dan sensoris *basreng* daging ayam. Pengujian yang dilakukan meliputi uji kualitas fisik, mikrostruktur, dan sensoris. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan perlakuan level tepung kentang 0, 5, 10, 15, dan 20%. Data hasil uji fisik dianalisis menggunakan (*One Way Anova*) pola searah dengan uji lanjut *Duncan's New Multiple Range Test* (DMRT), data hasil uji sensoris menggunakan analisis *Kruskal Wallis* dengan uji lanjut *Mann-whitney*. Hasil penelitian ini menunjukkan level tepung kentang memberikan perbedaan ( $P < 0,05$ ) terhadap kualitas fisik *basreng* (*crispiness*, *crunchiness*, dan *hardness*). Hasil penelitian ini menunjukkan level tepung kentang memberikan perbedaan pada hasil mikrostruktur *basreng*. Hasil penelitian menunjukkan level tepung kentang memberikan perbedaan ( $P < 0,05$ ) terhadap kualitas sensoris (rasa, tekstur, dan daya terima) *basreng*. Kesimpulan dari penelitian ini menunjukkan bahwa penambahan tepung kentang sebesar 15% dapat meningkatkan kualitas fisik, mikrostruktur, dan sensoris *basreng*.

**Kata Kunci:** *Basreng*, Tepung kentang, Daging ayam, Kualitas fisik dan mikrostruktur, Kualitas sensoris

**INFLUENCE OF LEVELS OF COTTON (*Solanum tuberosum* L.) ON  
PHYSICAL QUALITY, MICROSTRUCTURE, AND SENSORY  
OF FRIED CHICKEN MEATBALLS (*BASRENG*)**

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**ABSTRACT**

This study aims to determine the effect of potato flour level (*Solanum tuberosum* L.) on the physical, microstructure and sensory quality of chicken meat *basreng*. The tests conducted included physical quality, microstructure, and sensory tests. The research design used was a completely randomized design (CRD) with the treatment of potato starch levels of 0, 5, 10, 15, and 20%. Physical test data were analyzed using (One Way Anova) unidirectional pattern with Duncan's New Multiple Range Test (DMRT), sensory test data using Kruskal Wallis analysis with Mann-whitney further test. The results showed that the level of potato starch gave a difference ( $P < 0.05$ ) to the physical quality of *basreng* (crispiness, crunchiness, and hardness). The results showed that the level of potato starch made a difference in the microstructure of *basreng*. The results showed that the level of potato starch made a difference ( $P < 0.05$ ) on the sensory quality (flavor, texture, and acceptability) of *basreng*. The conclusion of this study shows that the addition of 15% potato starch can improve the physical, microstructure, and sensory quality of *basreng*.

**Keywords:** *Basreng*, Potato starch, Chicken meat, Physical quality and microstructure, Sensory quality