

PENGARUH LEVEL TEPUNG UMBI GARUT (*Maranta arundinacea*) TERHADAP KUALITAS FISIK, DAN, SENSORIS BAKSO GORENG (BASRENG) DAGING AYAM

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh level tepung umbi garut (*Maranta arundinacea*) terhadap kualitas fisik, mikrostruktur dan sensoris bakso goreng daging ayam. Penelitian terbagi atas lima level perlakuan penambahan tepung umbi garut, yaitu 0; 5; 10; 15; dan 20%. Setiap perlakuan terdiri dari tiga kali pengulangan (replikasi). Bakso goreng dibuat menggunakan daging ayam broiler dengan penambahan tepung umbi garut kemudian dilakukan uji fisik (*Crispiness*, *Crunchiness*, dan *Hardness*), uji mikrostruktur, dan uji sensoris (warna, aroma, rasa, tekstur, daya terima). Penelitian ini dilakukan dengan rancangan acak lengkap pola searah menggunakan analisis *One Way Anova* dengan uji lanjut *Ducann's New Multiple Range Test* pada kualitas fisik, untuk uji mikrostruktur dianalisis menggunakan analisis deskriptif, dan uji sensoris menggunakan analisis *Kruskal Wallis* test dengan uji lanjut *Mann-Whitney*. Hasil penelitian menunjukkan bahwa level tepung umbi garut berpengaruh ($P < 0,05$) terhadap kualitas fisik *basreng* (*Hardness*, *Crispiness* dan *Crunchiness*). Penggunaan level tepung umbi garut memberikan pengaruh mikrostruktur *basreng*. Hasil penelitian menunjukkan bahwa level tepung umbi garut berpengaruh ($P < 0,05$) terhadap kualitas sensoris (warna, tekstur dan daya terima). Berdasarkan hasil penelitian, perlakuan terbaik yaitu pada level tepung umbi garut 15% untuk kualitas fisik, mikrostruktur, dan sensoris.

Kata Kunci: Bakso goreng, Tepung umbi garut, Kualitas fisik, Kualitas mikrostruktur, Kualitas sensoris

EFFECT OF ARROWROOT FLOUR (*Maranta arundinacea*) LEVEL ON THE PHYSICAL, AND, SENSORY QUALITIES OF FRIED CHICKEN MEATBALLS (BASRENG)

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ABSTRACT

This research aims to investigate the impact of arrowroot flour (*Maranta arundinacea*) level on the physical quality, microstructure, and sensory characteristics of fried chicken meatballs. The study was divided into five treatment levels of arrowroot flour addition 0; 5; 10; 15; and 20%. Each treatment was replicated three times. Fried meatballs made off using broiler chicken meat and arrowroot flour, and then then carried out physical tests (*Crispiness*, *Crunchiness*, and *Hardness*), microstructure, and sensory qualities (color, aroma, taste, texture, and acceptability). The data obtained were analyzed using One Way Anova continued with Duncan's Multiple Range Test (DMRT) on physical quality, for microstructural tests analyzed using descriptive analysis, and sensory tests using *Kruskal Wallis* test analysis with the *Mann-Whitney* advanced test. The research results showed that the level of arrowroot tuber flour had an effect ($P < 0.05$) on the physical quality of *basreng* (*Hardness*, *Crispiness*, and *Crunchiness*). The use of arrowroot tuber flour level influences the microstructure of *basreng*. The results showed that the level of arrowroot flour had an effect ($P < 0.05$) on sensory quality (color, texture and acceptability). Based on the research results, the best treatment is at 15% arrowroot flour level for physical, microstructural and sensory qualities.

Keywords: Fried meatballs, Arrowroot flour, Physical quality, microstructure quality, Sensory quality