

**PENGARUH LEVEL TEPUNG UBI JALAR UNGU (*Ipomoea batatas* L.)  
TERHADAP KUALITAS FISIK DAN SENSORIS BAKSO  
GORENG DAGING AYAM**

**Reza Fernanda Setyawan  
20/462750/PT/08667**

**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan level tepung ubi jalar ungu (*Ipomoea batatas* L.) terhadap kualitas fisik, mikrostruktur, dan sensoris *basreng* daging ayam. Bahan yang digunakan dalam pembuatan *basreng* adalah daging ayam, tepung sagu, tepung tapioka, tepung ubi jalar ungu, telur, garam, margarin, air dingin, bawang merah goreng, bawang putih bubuk, kaldu jamur, merica, gula, dan *baking powder*. Pengujian yang dilakukan meliputi uji kualitas fisik, mikrostruktur, dan sensoris. Rancangan penelitian yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan perlakuan level tepung ubi jalar ungu 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 menunjukkan penggunaan level tepung ubi jalar ungu memberikan perbedaan ( $P < 0,05$ ) terhadap kualitas fisik *crispiness*, *crunchiness*, dan *hardness basreng*. Penggunaan level tepung ubi jalar ungu memberikan perbedaan pada hasil mikrostruktur *basreng*. Penggunaan level tepung ubi jalar ungu memberikan perbedaan ( $P < 0,05$ ) terhadap kualitas sensoris warna, rasa, dan tekstur *basreng*. Kualitas fisik dan sensoris *basreng* pada penggunaan level tepung ubi jalar ungu sampai dengan 15% sama dengan *basreng* tanpa penggunaan tepung ubi jalar ungu.

**Kata kunci:** *Basreng*, Tepung ubi jalar ungu, Daging ayam, Kualitas fisik dan sensoris, Kualitas mikrostruktur

**EFFECT OF PURPLE SWEET POTATO FLOUR LEVEL (*Ipomoea batatas* L.)  
ON THE PHYSICAL AND SENSORY QUALITIES OF  
CHICKEN FRIED MEATBALLS**

**Reza Fernanda Setyawan**  
**20/462750/PT/08667**

**ABSTRACT**

This study aims to determine the effect of using purple sweet potato flour level (*Ipomoea batatas* L.) on the physical, microstructure, and sensory quality of chicken meat *basreng*. The ingredients used for making *basreng* are chicken meat, sago flour, tapioca flour, purple sweet potato flour, eggs, salt, margarine, cold water, fried shallots, garlic powder, mushroom broth, pepper, sugar, and baking powder. The tests carried out include physical quality, microstructure, and sensory tests. The research design used in this study was a completely randomized design (CRD) with the treatment of purple sweet potato flour 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 use of purple sweet potato flour level gives a difference ( $P < 0.05$ ) to the physical quality of crispiness, crunchiness, and hardness of *basreng*. The use of purple sweet potato flour level gives a difference in the results of *basreng* microstructure. The use of purple sweet potato flour level gives a difference ( $P < 0.05$ ) to the sensory quality of color, taste, and texture of *basreng*. The physical and sensory qualities of *basreng* while using purple sweet potato flour levels up to 15% were similar to *basreng* without the use of purple sweet potato flour.

**Keywords:** *Basreng*, Purple sweet potato flour, Chicken meat, Physical and sensory quality, Microstructure quality