

PENGARUH SUBSTITUSI DAGING SAPI DENGAN HATI SAPI TERHADAP KUALITAS KIMIA, ZAT BESI, WARNA, DAN SENSORIS SOSIS DAGING SAPI

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh kualitas kimia, kadar zat besi, kualitas warna dan kualitas sensoris pada sosis daging sapi yang disubstitusikan dengan hati sapi. Perlakuan yang digunakan yaitu penambahan persentase hati sapi sebesar 0% (P0), 12,5% (P1), 25% (P2), 37,5% (P3), 50% (P4) dari keseluruhan berat bahan baku daging yaitu 275 gram. Parameter pegujian yaitu pengujian kualitas kimia (kadar protein, kadar lemak, dan kadar air), pengujian kadar zat besi, pengujian warna dan pengujian sensoris pada sosis sapi. Analisis hasil data kualitas kimia, kadar zat besi, dan warna yang diperoleh akan dianalisis dengan variansi (ANOVA) Rancangan Acak Lengkap (RAL) dengan pola searah. Hasil data yang berpengaruh nyata akan diolah kembali dengan menggunakan *Duncan's Multiple Range Test*. Hasil data Uji Sensoris dengan metode hedonik menggunakan skor satu sampai lima yang meliputi warna, aroma, rasa, keempukan, dan daya terima. Hasil data Uji Sensoris jika menunjukkan adanya pengaruh yang nyata maka dilanjutkan dengan uji analisis *Kruskall Wallis* dan *Mann Whitney*. Hasil data pengujian kimia pada kadar lemak, zat besi, dan warna pada L* (kecerahan) serta b* (kekuningan) menunjukkan terdapat pengaruh yang signifikan ($P < 0,05$). Hasil uji kualitas sensoris terbaik terhadap parameter warna, aroma, rasa, keempukan, dan daya terima didapatkan pada sampel P1 dengan rata-rata tingkat kesukaan panelis 4,0 hingga 3,63 (agak suka hingga suka) dibandingkan perlakuan kontrol. Kesimpulan dari penelitian menunjukkan bahwa sampel terbaik didapatkan oleh penambahan hati sapi dengan level 12,5% pada kualitas kimia, warna dan sensoris. Sampel tertinggi pada kadar zat besi didapatkan pada level pemberian hati sapi sebesar 37,5%.

Kata Kunci: Hati Sapi, Kualitas Kimia, Kualitas Sensoris, Sosis Sapi, Zat Besi

THE EFFECT OF COW LIVER SUBSTITUTION ON CHEMICAL QUALITY, IRON CONTENT, COLOR, AND SENSORY OF BEEF SAUSAGE

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ABSTRACT

This study aimed to determine the effects of chemical quality, iron content, color quality, and sensory quality on beef sausages substituted with cow liver. The treatments used included the addition of cow liver at percentages of 0% (P0), 12.5% (P1), 25% (P2), 37.5% (P3), and 50% (P4) of the total raw material weight of 275 g. The testing parameters included chemical quality (moist, protein, and fat contents), iron content, color, and sensory qualities of the beef sausages. Data analysis for chemical quality, iron content, and color was conducted using variance (ANOVA) in a Completely Randomized Design (CRD) with a one-way pattern. Data that showed a significant effect were further processed using Duncan's Multiple Range Test (DMRT). Sensory test data were collected using the hedonic method with a score of one to five, assessing color, aroma, taste, tenderness, and acceptability. If the sensory test data showed a significant effect, it was followed by the Kruskal-Wallis and Mann-Whitney analysis tests. The results of the chemical testing on fat content, iron content, and color (L^* for lightness and b^* for yellowness) showed a significant effect ($P < 0.05$). The best sensory quality results for color, aroma, taste, tenderness, and acceptability were obtained in sample P1, with an average panelist preference level of 4.0-3.63 (somewhat likes to likes), compared to the control treatment. The study concluded that the best sample was obtained with 12.5% substitution for chemical quality, color, and sensory quality. The highest sample for iron content was obtained with 37.5% substitution compared to other treatments.

Keywords: Beef Sausage, Chemical Quality, Cow Liver, Iron Content, Sensory Quality