

PENGARUH PENAMBAHAN TEPUNG KAYU MANIS (*Cinnamomum burmannii*) DAN LAMA PENYIMPANAN TERHADAP KUALITAS KIMIA, SENSORIS, DAN MIKROSTRUKTUR BAKSO AYAM JAWA SUPER

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung kayu manis (*Cinnamomum burmannii*) dan lama penyimpanan yang berbeda terhadap kualitas kimia, sensoris, dan mikrostruktur bakso ayam Jawa Super yang dikemas vakum serta disimpan dalam suhu *refrigerator*. Bahan utama yang digunakan dalam penelitian berupa daging ayam Jawa Super dan tepung kayu manis. Perlakuan dalam penelitian antara lain yaitu penambahan tepung kayu manis sebanyak 0%; 1%; dan 2%. Lama penyimpanan dilakukan pada minggu ke-0, 1, dan 2 pada suhu *refrigerator* (4°C). Data yang diperoleh dari pengujian kualitas kimia, sensoris, dan mikrostruktur dianalisis menggunakan Rancangan Acak Lengkap (RAL) pola faktorial 3 x 3. Data pengujian kualitas sensoris yang diperoleh dianalisis menggunakan analisis *Friedman*. Apabila terdapat hasil uji data yang signifikan maka akan dilanjutkan uji lanjut menggunakan *Duncan's Multiple Range Test* (DMRT). Hasil pengujian mikrostruktur berdasarkan perbesaran mikroskop 400 kali dianalisis menggunakan analisis deskriptif. Hasil penelitian menunjukkan bahwa penambahan tepung kayu manis berpengaruh nyata ($P < 0,05$) terhadap kualitas sensoris dan ukuran emulsi di luar protein miofibril mikrostruktur. Lama penyimpanan yang berbeda berpengaruh nyata ($P < 0,05$) terhadap kualitas kimia (kadar lemak), kualitas sensoris (warna, aroma, dan daya terima). Interaksi antara penambahan tepung kayu manis dengan lama penyimpanan tidak berpengaruh nyata ($P > 0,05$) terhadap kualitas kimia, sensoris, dan mikrostruktur. Kombinasi terbaik yaitu penambahan tepung kayu manis sebanyak 0% selama penyimpanan 0 minggu.

Kata kunci : Daging ayam Jawa Super, Tepung kayu manis, Lama penyimpanan, Kualitas kimia, Kualitas sensoris, Mikrostruktur.

EFFECT OF CINNAMON FLOUR (*Cinnamomum burmannii*) ADDITION AND STORAGE DURATION ON CHEMICAL QUALITY, SENSORY, AND MICROSTRUCTURE OF JAWA SUPER CHICKEN MEATBALLS

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ABSTRACT

This study aimed to determine the effects of adding cinnamon powder (*Cinnamomum burmannii*) and different storage durations on the chemical, sensory, and microstructure quality of vacuum-packed Jawa Super chicken meatballs stored under refrigeration. The main ingredients used in the study were Jawa Super chicken meat and cinnamon powder (*Cinnamomum burmannii*). The treatments in the study included the addition of cinnamon powder at 0% (control), 1%, and 2%. Storage was carried out at weeks 0, 1, and 2 under refrigerated conditions (4°C). Data obtained from the chemical, sensory, and microstructure quality tests were analyzed using a Completely Randomized Design (CRD) with a 3 × 3 factorial pattern. Sensory quality data were analyzed using the Friedman test. If the results showed significant differences, further analysis was conducted using Duncan's Multiple Range Test (DMRT). Microstructure test results under microscope magnification 400x were analyzed descriptively. The results showed that different levels of cinnamon powder addition had a significant effect ($P < 0,05$) on sensory quality and enlarged the microstructure pore. Different storage durations had a significant effect ($P < 0,05$) on chemical quality (fat content), sensory quality (color, aroma, acceptability). The interaction between cinnamon powder addition and storage duration was not significant ($P > 0,05$) on chemical quality, sensory quality, and microstructure. The best combination was found to be the addition of 0% cinnamon powder and a storage duration of 0 week.

Keywords : Jawa Super chicken meat, Cinnamon flour, Storage duration, Chemical quality, Sensory quality, Microstructure.