

**PENGARUH PENAMBAHAN TEPUNG DAUN PEGAGAN (*Centella asiatica*) TERHADAP AKTIVITAS ANTIOKSIDAN, KUALITAS FISIK DAN SENSORIS BAKSO DAGING AYAM BROILER**

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**INTISARI**

Daun pegagan mempunyai kandungan antioksidan yang kuat seperti tanin, flavonoid, dan triterpenoid. Penelitian ini bertujuan untuk mengetahui aktivitas antioksidan, kualitas fisik, dan sensoris bakso daging ayam broiler dengan penambahan tepung daun pegagan (*Centella asiatica*). Tepung daun pegagan diharapkan dapat meningkatkan kandungan antioksidan dalam bakso. Perlakuan penambahan tepung daun pegagan dengan level yang berbeda yaitu 0, 1, 2, dan 3%. Uji kualitas fisik yang dilakukan yaitu uji nilai pH, daya ikat air (DIA), dan *texture profile analysis* (TPA). Uji sensoris yang meliputi parameter warna, aroma, rasa, tekstur, dan daya terima. Data dari uji aktivitas antioksidan dan data uji kualitas fisik dianalisis menggunakan Variansi Pola Searah (*One-Way ANOVA*), dan data dari uji sensoris dianalisis dengan menggunakan metode *Kruskal and Wallis Test*. Analisis yang didapatkan dengan perbedaan nyata dilanjutkan dengan menggunakan uji *Duncans' New Multiple Range Test* (DMRT) dan *Mann-Whitney Test*. Penambahan tepung daun pegagan berpengaruh signifikan ( $P < 0,05$ ) terhadap aktivitas antioksidan, daya ikat air (DIA), pH, *hardness*, *adhesiveness*, *cohesiveness*, *springiness*, *gumminess*, *chewiness*, warna, rasa, dan daya terima. Hasil aktivitas antioksidan penambahan tepung daun pegagan secara berurutan sebesar 18,64; 34,21; 45,17; dan 54,38. Hasil antioksidan paling tinggi pada level 3%. Berdasarkan hasil penelitian yang didapatkan, hasil yang terbaik pada level penambahan 1%.

Kata kunci : Bakso Ayam Broiler, Tepung Daun Pegagan, Aktivitas Antioksidan, Kualitas Fisik.

## **THE INFLUENCE OF ADDING PEGAGAN LEAF FLOUR (*Centella asiatica*) ON ANTIOXIDANT ACTIVITY, PHYSICAL QUALITIES, AND SENSORIAL QUALITIES OF BROILER CHICKEN MEATBALLS**

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### **ABSTRACT**

*Centella* leaves contain strong antioxidants such as tannins, flavonoids, and triterpenoids. This research aims to determine the antioxidant activity, physical quality, and sensory characteristics of broiler chicken meatballs with the addition of *Centella* leaf powder (*Centella asiatica*). It is expected that the addition of *Centella* leaf powder will enhance the antioxidant content in the meatballs. The treatments involved adding *Centella* leaf powder at different levels of 0, 1, 2, and 3%. The physical quality tests conducted include pH value test, water holding capacity (WHC), and texture profile analysis (TPA). The sensory tests encompass parameters such as color, aroma, taste, texture, and acceptability. Data from the antioxidant activity tests and physical quality tests were analyzed using One-Way ANOVA, while the sensory data were analyzed using the Kruskal-Wallis Test. Significant differences found in the analysis were further examined using Duncan's New Multiple Range Test (DMRT) and the Mann-Whitney Test. The addition of pegagan leaf flour significantly affects ( $P < 0,05$ ) antioxidant activity, water holding capacity (DIA), pH, hardness, adhesiveness, cohesiveness, springiness, gumminess, chewiness, color, taste, and acceptance. The results for antioxidant activity with pegagan leaf flour added were 18,64; 34,21; 45,17; and 54,38%, respectively. The highest antioxidant results are at the 3% level. Based on the research results obtained, the best outcome was achieved at the addition level of 1%.

**Keywords:** Broiler Chicken Meatballs, *Centella Asiatica* Powder, Antioxidant Activity, Physical Qualities