

**PENGARUH PENAMBAHAN TEPUNG TAOGE (*Vigna radiata*)
TERHADAP KADAR VITAMIN E, KUALITAS FISIK
DAN SENSORIS SOSIS ITIK AFKIR**

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INTISARI

Penelitian ini bertujuan untuk mengetahui kadar vitamin E, kualitas fisik dan sensoris sosis itik afkir dengan penambahan tepung taoge. Perlakuan dalam penelitian ini yaitu penambahan tepung taoge dengan level penambahan 0, 2, 4, dan 6%, dengan empat kali pengulangan. Parameter yang diamati meliputi kadar vitamin E, kualitas fisik yaitu pH, daya ikat air, tekstur (*hardness*, *springiness*, *gumminess*, dan *chewiness*), warna (*lightness*, *redness*, dan *yellowness*), serta kualitas sensoris yaitu warna, rasa, aroma, tekstur, dan daya terima. Analisis data uji vitamin E dan kualitas fisik menggunakan analisis variansi Rancangan Acak Lengkap (RAL) pola searah dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Data uji kualitas sensoris dianalisis menggunakan uji *Kruskal-Wallis Test* dilanjutkan dengan uji *Mann-Whitney*. Penambahan tepung taoge memberikan pengaruh ($P < 0,05$) pada kadar vitamin E, kualitas fisik, dan kualitas sensoris tekstur. Hasil kadar vitamin E terbaik pada level penambahan tepung taoge 6% yaitu 15,09 mg/100g. Nilai kualitas fisik terbaik terdapat pada level penambahan tepung taoge 6% yaitu pH 6,77, daya ikat air 57,07%, tekstur (*springiness* 86,93 %, *gumminess* 5,80 N, *chewiness* 2,31 N), warna (*lightness* 63,27, *redness* 7,17, *yellowness* 24,64). Hasil kualitas sensoris terbaik pada level penambahan tepung taoge yaitu 6% karena tidak mempengaruhi parameter warna, rasa, aroma, dan daya terima. Kesimpulan penelitian ini menunjukkan bahwa penambahan tepung taoge terhadap kadar vitamin E, kualitas fisik, dan kualitas sensoris terbaik terdapat pada level penambahan 6% karena meningkatkan kadar vitamin E, menurunkan pH, menaikkan daya ikat air, tekstur, warna, serta tidak mempengaruhi kualitas sensoris sosis kecuali parameter tekstur.

Kata kunci: Sosis, Daging Itik Afkir, Tepung Taoge, Vitamin E, Kualitas Fisik, Kualitas Sensoris

THE EFFECT OF ADDITION OF MUNG BEAN SPROUT FLOUR (*Vigna radiata*) ON VITAMIN E LEVELS, PHYSICAL AND SENSORY QUALITIES OF SPENT DUCK SAUSAGE

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ABSTRACT

This study aimed to determine the effect of addition mung bean sprout flour (*Vigna radiata*) on vitamin E, physical quality, and sensory qualities of spent ducks sausage. The treatment in this study was the addition of mung bean sprout flour at levels of 0, 2, 4, and 6%, with four replications. The observed parameters included vitamin E content, physical quality (pH, water holding capacity, texture: hardness, springiness, gumminess, and chewiness), color (lightness, redness, and yellowness), and sensory quality (color, taste, aroma, texture, and acceptability). Data on vitamin E and physical quality were analyzed using one-way analysis of variance (ANOVA), followed by Duncan's New Multiple Range Test (DMRT). Sensory quality data were analyzed using the Kruskal-Wallis test followed by the Mann-Whitney test. The addition of mung bean sprout flour had a significant effect ($P < 0.05$) on vitamin E content, physical quality, and sensory texture quality. The highest vitamin E content was obtained at the 6% sprout flour addition level, with a value of 15.09 mg/100g. The best physical quality was also found at the 6% addition level, with a pH of 6.77, water holding capacity of 57.07%, texture values (springiness 86.93%, gumminess 5.80 N, chewiness 2.31 N), and color values (lightness 63.27, redness 7.17, yellowness 24.64). The best sensory quality was also observed at the 6% addition level, as it did not affect color, taste, aroma, or overall acceptability parameters. The conclusion of this study indicated that the addition of mung bean sprout flour at a level of 6% resulted in the best outcomes for vitamin E content, physical quality, and sensory characteristics, as it increased vitamin E levels, decreased pH, improved water holding capacity, texture, and color, and did not negatively affect the sensory quality of the sausage, except for the texture parameter.

Keyword: Sausage, Spent Duck Meat, Vitamin E, Physical Quality, Sensory Qualities