

PENGARUH PENAMBAHAN TEPUNG UBI JALAR UNGU (*Ipomoea batatas* L.) TERHADAP KUALITAS KIMIA DAN SENSORIS NUGGET AYAM

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung ubi jalar ungu (*Ipomoea batatas* L.) terhadap kualitas kimia dan sensoris pada nugget ayam. Bahan yang digunakan dalam pembuatan nugget ayam yaitu daging ayam broiler, tepung tapioka, tepung ubi jalar ungu, telur, garam, bawang putih, merica, pala, ketumbar, dan air es. Penelitian dilakukan dengan penambahan tepung ubi jalar ungu (*Ipomoea batatas* L.) sebanyak 0%; 5%; 10%; 15%; 20% dari total adonan. Variabel yang diamati pada penelitian ini meliputi kualitas kimia berupa kadar air, kadar protein, kadar lemak, kadar abu dan kualitas sensoris berupa warna, aroma, rasa, tekstur, dan daya terima. Analisis data untuk pengujian kualitas kimia dilakukan menggunakan analisis variansi pola searah (ANOVA) dan uji lanjutan menggunakan *Duncan's Multiple Range Test* (DMRT). Analisis data untuk pengujian kualitas sensoris menggunakan *Kruskal-Wallis* dan apabila terdapat perbedaan yang nyata dilanjutkan dengan uji lanjut *Mann-Whitney*. Hasil penelitian menunjukkan penambahan tepung ubi jalar ungu pada nugget ayam memberikan pengaruh yang nyata ($P < 0,05$) terhadap kadar air, kadar lemak, warna, rasa, tekstur, dan daya terima, namun tidak berpengaruh nyata ($P > 0,05$) terhadap kadar protein, kadar abu, dan aroma. Nilai kadar air yaitu 68,75; 67,05; 65,18; 60,78; dan 57,97%. Nilai kadar lemak yaitu 4,96; 4,76; 4,70; 4,52; dan 4,24%. Nilai warna yaitu 7,15; 6,75; 6,55; 6,62; dan 6,10. Nilai rasa yaitu 6,52; 6,75; 6,60; 5,42; dan 4,80. Nilai tekstur yaitu 6,32; 6,68; 6,20; 5,95; dan 5,32. Nilai daya terima yaitu 6,18; 6,45; 6,32; 5,30 $\pm$ 0,91; dan 4,92. Berdasarkan penelitian yang telah dilakukan dapat disimpulkan bahwa penambahan tepung ubi jalar ungu sebanyak 0% memiliki kualitas kimia dan kualitas sensoris yang baik.

Kata kunci: Nugget Ayam, Tepung Ubi Jalar Ungu, Kualitas Kimia, Kualitas Sensoris

EFFECT OF PURPLE SWEET POTATO FLOUR (*Ipomoea batatas* L.) ADDITION ON THE CHEMICAL AND SENSORY QUALITY OF CHICKEN NUGGETS

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ABSTRACT

This research aims to determine the effect of the addition of purple sweet potato flour (*Ipomoea batatas* L.) on the chemical and sensory quality of chicken nuggets. The ingredients used in making chicken nuggets are broiler meat, tapioca flour, purple sweet potato flour, eggs, salt, garlic, pepper, nutmeg, coriander, and ice water. The research was conducted by adding purple sweet potato flour (*Ipomoea batatas* L.) as much as 0%; 5%; 10%; 15%; 20% of the total dough. The variables observed in this study included moisture content, protein content, fat content, and ash content, as well as sensory quality parameters such as color, aroma, taste, texture, and overall acceptability. Data analysis for chemical quality testing was carried out using one-way pattern analysis of variance (ANOVA) and further testing using Duncan's Multiple Range Test (DMRT). Data analysis for sensory quality testing used Kruskal-Wallis and if there was a significant difference, it was continued with the Mann-Whitney further test. The results of the study showed that the addition of purple sweet potato flour to chicken nuggets had a significant effect ($P < 0.05$) on moisture content, fat content, color, taste, texture, and overall acceptability, but had no significant effect ($P > 0.05$) on protein content, ash content, and aroma. The moisture content values were 68.75; 67.05; 65.18; 60.78; and 57.97%. The fat content values were 4.96; 4.76; 4.70; 4.52; and 4.24%. The color scores were 7.15; 6.75; 6.55; 6.62; and 6.10. The taste scores were 6.52; 6.75; 6.60; 5.42; and 4.80. The texture scores were 6.32; 6.68; 6.20; 5.95; and 5.32. The overall acceptability scores were 6.18; 6.45; 6.32; 5.30 ± 0.91 ; and 4.92. Based on the research conducted, it can be concluded that the addition of 0% purple sweet potato flour resulted in chicken nuggets with good chemical and sensory qualities.

Keywords: Chicken Nuggets, Purple Sweet Potato Flour, Chemical Quality, Sensory Quality