

**PENGARUH PENAMBAHAN EKSTRAK TEPUNG KULIT BUAH
DELIMA PUTIH (*Punica granatum L.*) TERHADAP AKTIVITAS
ANTIOKSIDAN DAN KUALITAS FISIK SOSIS AYAM**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak tepung kulit buah delima putih terhadap aktivitas antioksidan dan kualitas fisik sosis ayam. Bahan utama yang digunakan pada penelitian ini yaitu daging ayam giling, tepung tapioka, susu skim bubuk, bawang putih, garam, lada, ketumbar, STPP, air es, dan ekstrak tepung kulit buah delima putih. Perlakuan penambahan sebanyak 4 yaitu 0, 1, 3, dan 5% dari berat daging masing-masing kelompok sosis ayam. Parameter penelitian yang diuji meliputi aktivitas antioksidan dan kualitas fisik (daya ikat air, nilai pH, keempukan). Pengujian dilakukan sebanyak 5 kali pada setiap sampel. Data yang diperoleh dianalisis dengan menggunakan ANOVA satu arah Duncan's new Multiple Range Test (DMRT). Hasil penelitian menunjukkan bahwa penambahan ekstrak tepung buah delima putih berpengaruh sangat nyata ($P < 0,01$) terhadap aktivitas antioksidan, keempukan, dan daya ikat air sosis ayam. Penambahan ekstrak tepung kulit buah delima putih menyebabkan peningkatan aktivitas antioksidan, keempukan, dan daya ikat air sosis ayam. Namun, penambahan ekstrak tepung kulit buah delima putih tidak berpengaruh nyata ($P > 0,05$) terhadap pH sosis ayam. Kesimpulan dari penelitian ini yaitu ekstrak tepung kulit buah delima putih meningkatkan aktivitas antioksidan, daya ikat air, dan keempukan.

Kata kunci: Daging ayam, Sosis ayam, Ekstrak kulit buah delima putih, Aktivitas antioksidan, Kualitas fisik.

**THE EFFECT OF ADDITIONAL EXTRACT WHITE POMEGRANATE
PEEL FLOUR (*Punica granatum L.*) ON THE ANTIOXIDANT ACTIVITY
AND PHYSICAL PROPERTIES OF CHICKEN SAUSAGE**

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ABSTRACT

This research aimed to investigate the effect of adding extract white pomegranate peel flour on the antioxidant activity and physical properties of chicken sausage. The main ingredients used in this study was chicken meat, extract white pomegranate peel flour, tapioca flour, skim milk, garlic powder, salt, white pepper, coriander, STPP, and ice water. The chicken meat was divided into four treatment groups. Each treatment groups was added by extract white pomegranate peel flour, namely 0, 1, 3, and 5% of the meat chicken weight of every sample. The parameters to be tested include antioxidant activity and physical properties (tenderness, pH, and water holding capacity). This research was conducted with five repetitions for each treatment. The data of antioxidant activity and physical properties were analyzed using one-way ANOVA with Duncan's new Multiple Range Test (DMRT) for further testing. The result showed that the concentrations of extract white pomegranate peel flour significantly affected ($P < 0,01$) the antioxidant activity, tenderness, and water holding capacity. Addition of extract white pomegranate peel flour could enhance antioxidant activity, tenderness, and water holding capacity. But, the addition of extract white pomegranate peel flour didn't significantly affect ($P > 0,05$) the pH of chicken sausages. In conclusion, the level of extract white pomegranate peel flour can enhance antioxidant activity, tenderness, and water holding capacity.

Keywords: Chicken meat, Chicken sausage, Extract white pomegranate Peel flour, Antioxidant activity, Physical properties.