

KARAKTERISTIK FISIK DAN MIKROSTRUKTUR BAKSO AYAM BANGKOK AFKIR DAN BROILER DENGAN LEVEL *FILLER* YANG BERBEDA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh jenis daging dan level *filler* terhadap kualitas fisik dan mikrostruktur bakso daging ayam bangkok afkir betina dan ayam broiler. Jenis daging yang digunakan adalah daging ayam bangkok betina afkir dan ayam broiler. Level *filler* yang dipakai yaitu 10%, 20%, dan 30% yang dilakukan replikasi sebanyak 3 kali. Parameter yang diuji yaitu uji kualitas fisik dan mikrostruktur. Uji kualitas fisik meliputi uji pH, Daya Ikat Air (DIA), *cooking yield*, tekstur (*hardness*, *springiness*, dan *cohesiviness*), dan warna. Data hasil penelitian dianalisis dengan analisis variansi Rancangan Acak Lengkap (RAL) pola faktorial dan perbedaan yang nyata dilanjutkan dengan *Duncans New Multiple Ranges Test*. Mikrostruktur bakso diobservasi dengan perbesaran mikroskop 400 kali (10x lensa okuler, 40x lensa objektif). Hasil penelitian menunjukkan bahwa semakin banyak penggunaan *filler* maka dapat menurunkan kualitas fisik pada bakso yaitu pada nilai *hardness* ($P < 0,05$). Perbedaan jenis daging yang digunakan mempengaruhi nilai *redness* ($P < 0,05$). Daging ayam bangkok afkir menghasilkan bakso yang lebih merah dibandingkan ayam broiler. Hasil interaksi antar jenis daging dan level *filler* terdapat pada tekstur *cohesiviness* (kekompakan). Semakin banyak *filler* mengakibatkan nilai kekompakan menurun. Tidak terdapat pengaruh ($P > 0,05$) antara jenis daging dengan kualitas fisik (nilai pH, daya ikat air, dan *cooking yield*), tekstur (nilai *hardness*), dan warna (*lightness* dan *yellowness*) akan tetapi jenis daging berpengaruh ($P < 0,05$) terhadap tekstur (*springiness* dan *cohesiviness*) dan warna (*redness*). Tidak terdapat pengaruh antara level *filler* dengan kualitas fisik (pH, daya ikat air, dan *cooking yield*), tekstur (*springiness*), dan warna (*lightness*, *redness*, dan *yellowness*) tetapi berpengaruh terhadap tekstur (*hardness* dan *cohesiviness*). Berdasarkan penelitian yang telah dilakukan dapat disimpulkan bahwa bakso daging ayam bangkok betina afkir lebih baik dibandingkan dengan bakso ayam broiler serta bakso dengan level *filler* 10% memiliki kualitas yang lebih baik pada *redness*, *cohesiviness*, dan mikrostruktur dibandingkan perlakuan level *filler* yang lain.

Kata kunci : Bakso, Daging ayam bangkok afkir, Daging ayam broiler, Kualitas fisik, Level *filler*, Mikrostruktur

PHYSICAL CHARACTERISTICS AND MICROSTRUCTURE OF OLD BANGKOK HENS AND BROILER CHICKENS MEATBALL WITH DIFFERENT FILLER LEVEL

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ABSTRACT

The purpose of this research is to found out the impact of different types of meat and fillers level toward physical characteristics and microstructure of old bangkok hens and broiler chickens meatballs. The type of meat which the researcher used is old bangkok hens and broiler chickens. And the fillers level used for this research is 10%, 20%, 30% which is getting replicated as many as 3 times. The parameters which tested were physical quality and microstructure tests. Physical quality tests consist of pH test, Water Holding Capacity (WHC), cooking yield, texture (hardness, springiness, and cohesiveness), and colour. The research data was analyzed with analysis of Variance Completely Randomized Design (CRD) factorial patterns and significant differences were continued with Duncan's New Multiple Ranges Test. The microstructure of meatballs was observed with a microscope magnification of 400x (10x ocular lens, 40x objective lens). The results of the research showed that the more fillers were used, the lower the physical quality of the meatballs, namely the hardness value ($P < 0.05$). The Differences in the type of meat used affected the redness value ($P < 0.05$). There is no significant effect between thhe type of meat and physical quality (pH, water holding capasity, cooking yield), texture (hardness), and colour (lightness and yellowness) however the type of meat effects texture (springiness and cohesiviness) and colour (redness). There are no significant effect between filler level and physical quality (pH, water holding capacity, and cooking yield), texture (springiness), and colour but it does affect texture (hardness and cohesiviness). Based on the research, it was concluded that the old hand bangkok meatballs is better than chicken broiler meatballs and meatball with 10% filler level have better redness, cohesiviness, and microstructure than other filler level treatments.

Keywords: Broiler chicken meat, Filler level, Meatballs, Microstructure, Old bangkok hen meat, Physical Quality