

## INTISARI

Tujuan penelitian ini untuk mengevaluasi kualitas kimia, kualitas fisik, tingkat kesukaan dan umur simpan *chicken patties* dengan penambahan minyak biji terenapsulasi dengan level yang berbeda. Penelitian ini dilakukan pada bulan November 2024 sampai April 2025 di Laboratorium Ilmu dan Teknologi Daging, Laboratorium Susu dan Telur dan Laboratorium Pusat Penelitian Ternak Tropik, Fakultas Peternakan, Universitas Gadjah Mada, Daerah Istimewa Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan empat perlakuan dan lima ulangan *chicken patties*. Perlakuan penelitian meliputi *chicken patties* tanpa penambahan (P1), penambahan minyak biji rami terenapsulasi 0,5% (P2), penambahan minyak biji rami terenapsulasi 1% (P3), penambahan minyak biji rami terenapsulasi 1,5% (P4). Variabel yang diamati meliputi uji kadar air, protein, lemak, kolagen, uji susut masak, *texture profile analysis*, pH, uji hedonik, uji TBA dan uji *total plate count*. Data dianalisis dengan *Analysis of Variance* (ANOVA) dan apabila terdapat pengaruh yang nyata dari perlakuan maka dilanjutkan menggunakan uji *Duncan's Multiple Range Test* (DMRT). Hasil penelitian ini menunjukkan bahwa formulasi *chicken patties* dengan penambahan minyak biji rami terenapsulasi hingga level 1,5% dapat meningkatkan kualitas kimia (kadar air, lemak dan kolagen), kualitas fisik (*hardness*, *gumminess*, *chewiness*, pH) dan memperpanjang umur simpan *chicken patties* hingga 24 jam pada suhu ruang (29°C) tanpa memberikan pengaruh pada penilaian hedonik panelis secara signifikan. Tetapi belum dapat meningkatkan kualitas protein, susut masak, *springiness*, *cohesiveness*, bilangan TBA.

**Kata kunci:** *Chicken Patties*, Minyak Biji Rami, Enkapsulasi, Kualitas Fisiko-Kimia, Umur Simpan.

## **ABSTRACT**

*The purpose of this study was to evaluate the chemical quality, physical quality, acceptability, and shelf life of chicken patties with the addition of encapsulated flaxseed oil at different levels. The study was conducted from November 2024 to April 2025 at the Meat Science and Technology Laboratory, the Milk and Egg Laboratory, and Tropical Animal Research Center Laboratory, Faculty of Animal Science, Gadjah Mada University, Special Region of Yogyakarta. The study employed a completely randomized design (CRD) with a single-factor layout, consisting of four treatments and five replications of chicken patties. The treatments included chicken patties without addition (P1), addition of 0.5% encapsulated flaxseed oil (P2), addition of 1% encapsulated flaxseed oil (P3), and addition of 1.5% encapsulated flaxseed oil (P4). The observed variables included moisture content, protein, fat, collagen, cooking loss, texture profile analysis, pH, hedonic test, TBA test, and total plate count. Data were analyzed using Analysis of Variance (ANOVA), and if there was a significant effect of the treatment, the analysis was continued using Duncan's Multiple Range Test (DMRT). The results of this study indicate that the formulation of chicken patties with the addition of encapsulated flaxseed oil up to a level of 1.5% can improve chemical quality (moisture content, fat, and collagen), physical quality (hardness, gumminess, chewiness, pH) and extend the shelf life of chicken patties up to 24 hours at room temperature (29°C) without significantly affecting the panelists' hedonic evaluation. However, it did not improve protein quality, cooking loss, springiness, cohesiveness, or TBA value.*

**Keyword:** *Chicken Patties, Flaxseed Oil, Encapsulation, Physico-Chemical Quality, Shelf Life.*