

PENGARUH PENAMBAHAN TEPUNG BUNGA ROSELLA (*Hibiscus sabdariffah*) SEBAGAI ANTIOKSIDAN TERHADAP KUALITAS KIMIA DAN SENSORIS BAKSO DAGING AYAM BROILER

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung bunga rosella terhadap aktivitas antioksidan, kualitas kimia dan sensoris bakso daging ayam broiler. Bahan yang digunakan untuk penelitian ini yaitu terdiri dari daging ayam broiler, tepung tapioka, tepung bunga rosella, garam, merica, bawang putih, lemak atau kulit, putih telur dan air es. Perlakuan pada penelitian ini adalah penambahan tepung bunga rosella sebagai antioksidan dengan 4 level penambahan berbeda, yaitu 0%; 1%; 2%; 3% dari berat daging. Parameter yang diamati meliputi uji komposisi kimia (kadar air, protein dan lemak), sifat sensoris (rasa, warna, aroma, tekstur dan daya terima) dan aktivitas antioksidan. Pengujian kualitas kimia dilakukan dengan menggunakan *Near Infrared Spectroscopy (NIRS) foodscan*. Design penelitian menggunakan Rancangan Acak Lengkap (RAL). Data dianalisis dengan analisis variansi pola searah (*One Way Anova*). Jika data yang diperoleh terdapat perbedaan yang nyata maka dilanjutkan dengan uji Duncan's New Multiple Range Test (DMRT). Data sensoris diuji dengan menggunakan uji static non parametric Kruskal-Wallis. Hasil penelitian dengan penambahan tepung bunga rosella berpengaruh nyata ($P < 0,05$) terhadap aktivitas antioksidan. Tetapi tidak berpengaruh nyata ($P > 0,05$) terhadap kualitas kimia yang meliputi kadar air, protein dan lemak, serta kualitas sensoris yang meliputi aroma, rasa, warna, tekstur dan daya terima. Berdasarkan penelitian yang telah dilakukan dapat disimpulkan bahwa penambahan tepung bunga rosella dapat meningkatkan kandungan antioksidan pada bakso.

Kata Kunci: Tepung bunga rosella, Aktivitas antioksidan, Kualitas kimia dan sensoris bakso

THE INFLUENCE OF ADDING ROSELLA FLOWER FLOUR (*Hibiscus sabdariffa*) ON ANTIOXIDANT ACTIVITY, CHEMICAL QUALITIES AND SENSORY QUALITIES OF BROILER CHICKEN MEATBALLS

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ABSTRACT

This research aims to determine the effect of adding roselle flower flour on the antioxidant activity, chemical and sensory quality of broiler chicken meatballs. The materials used in this study consist of broiler chicken meat, tapioca flour, roselle flower flour, salt, pepper, garlic, fat or skin, egg white, and ice water. The treatment in this study is the addition of roselle flower flour as an antioxidant with 4 different levels of addition, namely 0%; 1%; 2%; 3% of the weight of the meat. The parameters observed include chemical composition tests (moisture, protein, and fat content), sensory properties (taste, color, aroma, texture, and acceptance), and antioxidant activity. The chemical quality testing was conducted using Near Infrared Spectroscopy (NIRS) foodscan. The research design used a Completely Randomized Design (CRD). Data were analyzed using one-way analysis of variance (One Way Anova). If the data obtained showed significant differences, it was continued with Duncan's New Multiple Range Test (DMRT). Sensory data were tested using the non-parametric Kruskal-Wallis static test. The results of the study showed that the addition of rosella flower powder had a significant effect ($P < 0.05$) on antioxidant activity. However, it did not have a significant effect ($P > 0.05$) on the chemical quality including moisture content, protein, and fat, as well as sensory quality including aroma, taste, color, texture, and acceptability. Based on the research conducted, it can be concluded that the addition of rosella flower powder can increase the antioxidant content in meatballs.

Keywords: Broiler Chicken Meatballs, Rosella Flower Flour, Antioxidant Activity, Chemical Qualities and Sensorial Qualities