PENGARUH IMBANGAN DAGING AYAM BROILER DAN DAGING IKAN TERHADAP KUALITAS FISIK DAN SENSORIS DIMSUM

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh imbangan daging ayam broiler terhadap kualitas fisik dan kualitas sensoris dimsum ikan. Perlakuan dalam penelitian ini adalah imbangan daging ayam broiler sebesar 0, 25, 50, 75, dan 100%. Parameter yang diuji adalah kualitas fisik (warna, tekstur, nilai pH, dan daya ikat air), dan kualitas sensoris (warna, aroma, rasa, tekstur, dan daya terima). Data uji kualitas fisik dianalisis dengan menggunakan ANOVA pola searah dan apabila terdapat perbedaan signifikan dilanjut dengan *Duncan's New Multiple Range Test* (DMRT) sedangkan data uji sensoris dianalisis menggunakan uji *Kruskal Wallis* dan diuji lanjut dengan *Mann-Whitney*. Hasil analisis menunjukkan bahwa imbangan daging ayam broiler berpengaruh nyata ($P<0,05$) terhadap kualitas fisik dan sensoris dimsum ikan. Kualitas fisik meliputi warna, tekstur, nilai pH, dan daya ikat air dengan range nilai warna L* (*lightness*) 49,42-66,87, *hardness* 1840,98-8066,47; *springiness* 83,56-86,22; *gumminess* 766,90-5070,61; *chewiness* 652,36-4370,74; nilai pH 6,37-6,52; daya ikat air 68,47-70,60, dan kualitas sensoris meliputi warna, aroma, rasa, tekstur, dan daya terima dengan range nilai warna 5,67-7,07; aroma 5,83-7,07; rasa 5,33-7,67; tekstur 5,33-7,13; dan daya terima 5,63-7,57. Hasil analisis tidak menunjukkan pengaruh nyata ($P>0,05$) terhadap warna parameter b* (*yellowness*). Kesimpulan dari penelitian ini adalah imbangan daging ayam broiler dapat meningkatkan kualitas fisik dimsum ikan dibandingkan dengan kontrol. Imbangan daging ayam broiler sebesar 75% menghasilkan kualitas sensoris terbaik dan paling disukai dibandingkan perlakuan lainnya.

(Kata kunci: Daging ayam broiler, Dimsum Ikan, Kualitas fisik, Kualitas sensoris)

THE EFFECT OF THE BALANCE OF BROILER CHICKEN MEAT AND FISH MEAT ON THE PHYSICAL AND SENSORY QUALITY OF DIMSUM

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ABSTRACT

This study aims to determine the effect of broiler chicken meat balance on the physical quality and sensory quality of fish dimsum. The treatment in this study were broiler chicken meat balances of 0, 25, 50, 75, and 100%. The parameters tested were physical quality (color, texture, pH value, and water holding capacity), and sensory quality (color, aroma, taste, texture, and acceptability). Physical quality test data were analyzed using one way ANOVA and if there were significant differences, continued with Duncan's New Multiple Range Test (DMRT) while the sensory test data were analyzed using the Kruskal Wallis test and further tested with Mann-Whitney.The analysis results showed that the balance of broiler chicken meat had a significant effect ($P<0.05$) on the physical and sensory quality of fish dimsum. Physical qualities include color, texture, pH value, and water holding capacity with a range of color values L* (lightness) 49,42-66,87, hardness 1840,98-8066,47; springiness 83,56-86,22; gumminess 766,90-5070,61; chewiness 652,36-4370,74; pH value 6,37-6,52; water holding capacity 68,47-70,60, and sensory qualities include color, aroma, taste, texture, and acceptability with a range of color values 5,67-7,07; aroma 5,83-7,07; taste 5,33-7,67; texture 5,33-7,13; and acceptability 5,63-7,57. The analysis results did not show a significant effect ($P>0.05$) on the color parameter b* (yellowness). The conclusion of the research is that the balance of broiler chicken meat can improve the physical quality of fish dimsum compared to the control. The balance of broiler chicken meat of 75% produced the best and most preferred sensory quality compared to other treatments.

(Keywords: Broiler meat, Fish dimsum, Physical quality, Sensory quality)