PENGARUH SUBSTITUSI DAGING KELINCI TERHADAP KUALITAS KIMIA DAN KOLESTEROL SOSIS DAGING AYAM

Fandi Rizky Ramdani
22/503985/PT/09458

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi daging kelinci pada sosis daging ayam terhadap kualitas kimia dan kolesterol. Perbandingan antara daging ayam dengan daging kelinci pada adonan sosis terdiri dari empat perlakuan, yaitu P0 (100%:0%), P1 (75%:25%), P2 (50%:50%), dan P3 (25%:75%). Setiap perlakuan dilakukan pengulangan sebanyak 4 kali. Pengujian yang dilakukan meliputi pengujian kolesterol dan pengujian kualitas kimia yang terdiri dari kadar air, kadar protein, kadar lemak, dan kadar kolagen. Data dianalisis menggunakan variansi pola searah (ANOVA *one way*) dan dilanjutkan menggunakan uji *Duncan New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa substitusi daging kelinci pada sosis daging ayam memberikan pengaruh nyata terhadap parameter kadar protein, kadar lemak, kadar kolagen, dan kadar kolesterol, namun tidak berpengaruh nyata terhadap kadar air. Perlakuan 50%:50% menunjukkan hasil optimal dalam meningkatkan kadar protein, lemak, kolagen, dan menurunkan kolesterol. Substitusi daging kelinci pada sosis daging ayam berpengaruh nyata terhadap kadar protein, lemak, kolagen, dan kolesterol. Perlakuan substitusi daging kelinci dan daging ayam yang optimal adalah perbandingan 50%:50%, karena perlakuan tersebut meningkatkan kadar protein, lemak, kolagen, serta menurunkan kolesterol sosis daging ayam yang disubstitusi daging kelinci.

Kata kunci: Daging kelinci, Kadar kolesterol, Kualitas kimia, Sosis, Substitusi daging

THE EFFECT OF RABBIT MEAT SUBSTITUTION ON THE CHEMICAL QUALITY AND CHOLESTEROL CONTENT OF CHICKEN SAUSAGE

Fandi Rizky Ramdani
22/503985/PT/09458

ABSTRACT

This study aimed to determine the effect of rabbit meat substitution in chicken sausage on chemical quality and cholesterol. The ratio of chicken meat and rabbit meat in sausage dough consisted of four treatments, namely P0 (100%:0%), P1(75%:25%), P2(50%:50%), P3(25%:75%). Each treatment was replicated four times. The analyses included cholesterol content and chemical quality, which consisted of water content, protein content, fat content, and collagen content. The data were analyzed using one-way analysis of variance (ANOVA) followed by Duncan Multiple Range Test (DMRT). The result showed that rabbit meat substitution in chicken sausage significantly affected protein, fat, collagen, and cholesterol contents, but did not significantly affect moisture content. The 50%:50% treatment showed optimal results in increasing protein, fat, and collagen contents while reducing cholesterol levels. Overall, rabbit meat substitution in chicken sausage significantly influenced protein, fat, collagen, and cholesterol contents. Rabbit meat substitution in chicken sausage significantly affects protein, fat, collagen, and cholesterol contents. The optimal substitution treatment is 50%:50% ratio of rabbit meat to chicken meat, as this treatment increases protein, fat, and collagen contents while reducing cholesterol levels in chicken sausage substituted with rabbit meat.

Keywords: Chemical quality, Cholesterol content, Meat substitutes, Rabbit meat, Sausage