

PENGARUH PENAMBAHAN TEPUNG DAUN SAWI HIJAU (*Brassica rapa* var. *Parachinensis* L.) TERHADAP KADAR LEMAK KASAR, SERAT KASAR, DAN SENSORIS BAKSO DAGING AYAM BROILER

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung daun sawi hijau (*Brassica rapa* var. *Parachinensis* L.) terhadap kadar lemak kasar, serat kasar, dan sensoris pada pembuatan bakso daging ayam broiler. Bahan-bahan yang digunakan pada penelitian ini adalah daging ayam broiler, tepung tapioka, tepung daun sawi hijau, STPP, bumbu-bumbu (ketumbar, merica, bawang putih, lada, bawang merah goreng, garam) dan air es. Penelitian ini terbagi atas empat level perlakuan penambahan tepung daun sawi hijau yaitu 0, 1, 2 dan 3 % dari berat daging ayam yang digunakan. Setiap level terdiri dari lima kali pengulangan. Bahan yang digunakan untuk analisis kadar lemak kasar adalah solven pelarut lemak, kloroform dan ethanol. Bahan yang digunakan untuk analisis kadar serat kasar adalah asam sulfat, natrium hidroksida, kertas saring, dan alkohol. Variabel yang diamati yaitu kadar lemak kasar, serat kasar, dan sensoris (warna, rasa, tekstur, kekenyalan dan daya terima). Data hasil uji kadar lemak kasar dan serat kasar dianalisis menggunakan analisis (ANOVA) satu arah, jika ada perbedaan yang nyata dilanjutkan *Duncan's New Multiple Ranges Test (DMRT)*. Kualitas sensoris bakso diujikan menggunakan *scoring* oleh panelis dan dianalisis dengan metode non-parametrik *Kruskal-Wallis Test*. Hasil analisis statistik menunjukkan bahwa penambahan tepung daun sawi hijau (*Brassica rapa* var. *Parachinensis* L.) pada bakso daging ayam broiler menurunkan kadar lemak kasar ($P < 0,01$), tetapi meningkatkan kadar serat kasar bakso daging ayam broiler ($P < 0,05$). Semakin tinggi level tepung daun sawi hijau dapat menyebabkan menurunnya skor sensoris bakso (warna, rasa, aroma, tekstur, kekenyalan, dan daya terima). Kesimpulan dari hasil penelitian adalah penambahan tepung daun sawi hijau sebanyak 3% menghasilkan kualitas bakso yang terbaik berdasarkan kandungan lemak kasar dan serat kasar bakso.

Kata Kunci: (Bakso, Kadar lemak kasar, Kadar serat kasar, Tepung daun sawi hijau, Sensoris).

EFFECT OF ADDITION OF GREEN MUSTARD FLOUR (*Brassica rapa* *var Parachinensis L.*) ON CRUDE FAT, CRUDE FIBER, AND SENSORY OF BROILER CHICKEN MEATBALL

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ABSTRACT

The aim of this research was to know the effect of green mustard greens (*Brassica rapa* var *Parachinensis L.*) on crude fat, crude fiber, and sensory of meatball chicken broiler. The materials used in this research were broiler chicken, tapioca flour, green mustard flour, STPP, spices (coriander, pepper, garlic, fried onion, salt) and ice water. This research is divided into four levels of treatment of adding green mustard flour ie 0, 1, 2 and 3% of the weight of chicken meat used. Each level consists of five replications. The ingredients used for the analysis of crude fat content were fat solvents, chloroform and ethanol. The ingredients used for the analysis of crude fibre content were sulfuric acid, sodium hydroxide, filter paper, and alcohol. The variables observed were crude fat, crude fiber, and sensory (colour, taste, texture, elasticity, and acceptability). The data on the results of the crude fat and crude fibre test were analyzed using one-way ANOVA analysis, if there is a significant difference in Duncan's New Multiple Ranges Test (DMRT). The quality of the meatball sensory was tested using scoring by panelists and analyzed by non-parametric Kruskal-Wallis Test method. The results of statistical analysis showed that the addition of green mustard flour (*Brassica rapa* var *Parachinensis. L*) to broiler meatball decreased crude fat content ($P < 0.01$), but increase crude fibre broiler chicken meatball ($P < 0.05$). The higher level of green mustard flour decreased sensory score of meatball (colour, flavour, aroma, texture, elasticity, and acceptability). The addition of green mustard flour at the level of 3% resulting the best quality of broiler chicken meatball.

Keywords: (Meatballs, Crude fat content, Crude fibre content, green mustard greens, Sensory).