

Pengaruh Substitusi Daging Ayam dengan Daging Kalkun (*Meleagris gallopavo*) terhadap Sifat Fisik, Sensoris, Dan Mikrostruktur Sosis

Diska Ulfia Febrianawati

13/349280/PT/06588

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi daging ayam dengan daging kalkun terhadap sifat fisik, sensoris, dan mikrostruktur sosis. Bahan yang digunakan dalam pembuatan sosis adalah daging ayam, daging kalkun, *filler* tepung tapioka, susu skim, garam, lada, minyak goreng, air es, bawang putih, angkak, dan *sodium tripolyphosphate* (STPP). Level substitusi yang digunakan pada penelitian ini antara lain K0 (0% daging kalkun + 100% daging ayam), K25 (25% daging kalkun + 75% daging ayam), K50 (50% daging kalkun + 50% daging ayam), K75 (75% daging kalkun + 25% daging ayam), dan K100 (100% daging kalkun + 0% daging ayam). Variabel yang diamati adalah sifat fisik, sensoris, dan mikrostruktur sosis. Sifat fisik meliputi pH, daya ikat air, dan keempukan. Sifat sensoris meliputi warna, rasa, tekstur, kekenyalan, dan daya terima. Metode penelitian yang digunakan adalah Rancang Acak Lengkap (RAL) pola searah. Data sifat sensoris dianalisis dengan analisis varian (ANOVA). Data sifat sensoris diuji dengan analisis statistik dengan Uji Hedonik Kruskal Wallis. Hasil penelitian menunjukkan bahwa substitusi daging ayam dengan daging kalkun sampai dengan 100% pada produk sosis tidak memberikan pengaruh yang nyata terhadap pH, daya ikat air, keempukan, rasa, tekstur, dan daya terima sosis. Substitusi dengan daging kalkun sampai dengan 100% memberikan pengaruh terhadap warna dan kekenyalan sosis ($P < 0,05$). Substitusi daging ayam 100% menghasilkan sosis dengan mikrostruktur dan tingkat homogenitas paling baik. Kesimpulan yang didapat dari penelitian ini yaitu formulasi sosis terbaik berdasarkan sifat sensoris sosis yaitu terdapat pada substitusi daging kalkun 75% menghasilkan warna yang paling baik, dan substitusi daging kalkun 100% menghasilkan kekenyalan yang paling baik. Berdasarkan mikrostrukturnya, sosis daging ayam 100% menghasilkan sosis dengan mikrostruktur paling baik.

(Kata kunci: Sosis, Kalkun, Level substitusi, Sifat fisik, Sifat sensoris, Mikrostruktur)

The Effect of Poultry Meat Substitution with Turkey Meat (*Meleagris gallopavo*) on Physical Characteristic, Sensory, and Microstructure of Sausage

Diska Ulfia Febrianawati
13/349280/pt/06588

ABSTRACT

This research aims to determine the physical and sensory characteristics, and microstructure of poultry meat sausage with substitution of turkey meat. The ingredients of making sausage were poultry meat, turkey meat, tapioca flour as filler, skim milk powder, salt, pepper, palm oil, cold water, onion, *angkak*, and *sodium tripolyphosphate* (STPP). The substitution level of turkey meat were K0 (0% turkey meat + 100% poultry meat), K25 (25% turkey meat + 75% poultry meat), K50 (50% turkey meat + 50% poultry meat), K75 (75% turkey meat+ 25% poultry meat), and K100 (100% turkey meat + 0% poultry meat). The variables measured consisted of physical and sensory characteristics, and microstructure of sausage. Physical characteristics consisted of pH, water holding capacity, and tenderness. Sensory characteristic consisted of color, taste, texture, elasticity, and acceptance. The research methods used Completely Randomized Design (CRD). The physical quality data were analyzed by analysis of variance (ANOVA). The data of sensory characteristics were analyzed statistically with Hedonic Kruskal-Wallis Test. The results showed that substitution of poultry meat with turkey meat until 100% level on sausage product had not significant effect on pH, water holding capacity, and tenderness, taste, texture, and acceptance of sausage. Substitution with turkey meat until 100% had significant effect of color, and elasticity of sausage ($P < 0.05$). Based on microstructure quality, substitution of poultry meat with turkey meat 100% showed best microstructure and homogeneity of sausage. The conclusion obtained from this research were the best sausage formulation based on color found in 75% turkey meat substitution produced best color and 100% turkey substitution produced best elasticity. Based on microstructure, 100% poultry meat sausage produced best microstructure.

(Keywords : Sausage, Turkey, Substitution level, Physical characteristic, Sensory characteristic, Microstructure)