

**PENGARUH SUBSTITUSI USUS AYAM DENGAN BERBAGAI
IMBANGAN DAGING TERHADAP KUALITAS KIMIA
DAN SENSORIS SOSIS AYAM BROILER**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan usus ayam dengan berbagai imbangan terhadap kualitas kimia dan sensoris sosis daging ayam broiler. Penelitian ini dilakukan dengan 4 level substitusi usus ayam (0%, 10%, 20%, dan 30%). Daging ayam yang telah disubstitusi menggunakan usus ayam digiling dan dicampur menggunakan bumbu-bumbu yang digunakan untuk pembuatan sosis. Adonan yang telah tercampur dimasukkan ke dalam selongsong sosis menggunakan bantuan *stuffer*. Sosis yang telah dimasukkan ke dalam selongsong kemudian dikukus dan diuji kualitasnya. Setiap level perlakuan terdiri atas lima pengulangan. Variabel yang diamati meliputi kualitas kimia (kadar air, kadar protein, dan kadar lemak) dan kualitas sensoris (warna, rasa, aroma, tekstur, kekenyalan, dan daya terima). Data kualitas kimia dianalisis menggunakan dianalisis variansi pola searah (ANOVA), apabila terdapat perbedaan rerata diuji dengan *Duncan's New Multiple Range Test*. Data kualitas sensoris diuji dengan analisis statistik non parametrik dengan uji Hedonik Kruskal-Wallis. Substitusi usus ayam terhadap sosis berpengaruh sangat nyata ($P < 0,01$) terhadap nilai kadar lemak sosis. Semakin tinggi level penambahan substitusi usus ayam maka semakin tinggi nilai kadar lemak sosis. Substitusi usus ayam berpengaruh nyata ($P < 0,05$) terhadap rasa, kekenyalan dan daya terima sosis. Semakin tinggi level penambahan substitusi usus ayam maka semakin tinggi nilai kualitas sensoris sosis. Kesimpulannya adalah sosis dengan konsentrasi usus ayam yang lebih tinggi mempunyai kadar kimia dan sensoris yang lebih baik.

Kata Kunci : (Sosis ayam, Usus ayam, Kualitas kimia, dan Sensoris)

**THE EFFECTS OF MEAT SUBSTITUTION WITH INTESTINE ON
CHEMICAL AND SENSORY QUALITIES CHICKEN
BROILER SAUSAGE**

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ABSTRACT

This research aimed to determine the effect of chicken intestine addition in different levels to the chemical and sensory qualities of broiler chicken sausage. This research was conducted with 4 levels of chicken intestine substitutions (0%, 10%, 20%, and 30%). Chicken meat was substituted with chicken intestine and mixed with spices. The mixed dough was put into a sausage casing using the help of stuffer, and then steamed and tested on chemical and sensory qualities. Each treatment level consisted of five replications. The parameters observed were chemical quality (moisture, protein, and fat content) and sensory quality (color, flavor, aroma, texture, elasticity, and acceptability). The data of chemical quality were analyzed by one way pattern variance (ANOVA). Differences between the mean were tested by Duncan's New Multiple Ranges Test. The data of sensory qualities were tested by non-parametric analysis with Kruskal-Wallis Hedonic Test. Substitution of chicken intestine on the sausage showed significant effect ($P < 0.01$) on sausage fat content. The higher the level of chicken intestine substitution caused higher fat content. Substitution of chicken intestine on the sausage showed significant effect ($P < 0.05$) on the flavor, elasticity, and acceptability. The higher the level of chicken intestine substitution caused higher sensori qualities. In conclusion, sausage with higher level of chicken intestine had higher chemical and sensory qualities.

Keywords: (Chicken sausage, Chicken intestines, Chemical quality, and Sensory)