

**PENGARUH PENAMBAHAN EKSTRAK KUNYIT TERHADAP
AKTIVITAS ANTIOKSIDAN KARAKTERISTIK FISIK DAN SENSORIS
CHICKEN NUGGET DAGING AYAM BROILER**

**Hafiz Hidayat
(13/346317/PT/06500)**

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh ekstrak kunyit terhadap aktivitas antioksidan, kualitas fisik, dan sensoris, *chicken nugget* daging ayam *broiler*. Bahan yang digunakan yaitu daging ayam, tepung tapioka, tepung kanji, bawang putih, pala, garam, lada dan ekstrak kunyit. Penelitian ini dilakukan menggunakan penambahan ekstrak kunyit dengan berbagai level yaitu 0, 0,5, 1 dan 1,5%. Parameter yang diukur meliputi aktivitas antioksidan, kualitas fisik, dan sensoris. Data aktivitas antioksidan dan kualitas fisik dianalisis variansi pola searah (ANOVA) dan perbedaan yang signifikan diantara rerata dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT). Data kualitas sensoris (warna, rasa, aroma, tekstur, kekenyalan dan daya terima) dianalisis secara statistik menggunakan analisis non-parametrik yaitu uji Hedonik menurut Kruskal-Wallis. Hasil analisis statistik pada *chicken nugget* daging ayam broiler dengan penambahan ekstrak kunyit berpengaruh nyata terhadap aktivitas antioksidan ($P < 0,01$) aktivitas antioksidan meningkat seiring dengan peningkatan level ekstrak kunyit. Penambahan ekstrak kunyit tidak berpengaruh nyata terhadap nilai pH dan daya ikat air (DIA) tetapi berpengaruh nyata terhadap keempukan ($P < 0,01$) *chicken nugget*. Penambahan ekstrak kunyit pada *chicken nugget* daging ayam broiler mempengaruhi warna, rasa, aroma dan daya terima ($P < 0,01$) namun tidak mempengaruhi tekstur dan kekenyalan. Kesimpulan dari penelitian ini adalah penambahan ekstrak kunyit mampu meningkatkan aktivitas antioksidan seiring bertambahnya level yang ditambahkan serta berpengaruh terhadap karakteristik pada keempukan dan kualitas sensoris yang meliputi warna, rasa, aroma, dan daya terima.

(Kata kunci : *Chicken nugget*, Ekstrak Kunyit, Aktivitas antioksidan, Kualitas fisik, Kualitas sensoris)

EFFECT OF TUMERIC EXTRACT ADDITION ON THE ANTIOXIDANT ACTIVITY, PHYSICAL QUALITY, AND SENSORY QUALITY OF CHICKEN NUGGET

**Hafiz Hidayat
(13/346317/PT/06500)**

ABSTRACT

This study aims to determine the effect for turmeric extract on antioxidant activity, physical quality, and sensory, chicken nugget broiler meat. The materials used were chicken meat, tapioca flour, garlic, nutmeg, salt, pepper and turmeric extract. This research was conducted using the addition of turmeric extract with various levels of 0, 0.5, 1 and 1.5%. Parameters measured included antioxidant activity, physical quality, and sensory quality. The data of physical characteristics and antioxidant activity were analyzed statistically by using analysis of variance and the differences between means were tested by Duncan's New Multiple Range Test (DMRT). Sensory quality data (color, taste, aroma, texture, elasticity, and receptivity) were analyzed statistically using non parametric analysis ie Hedonic test according to Kruskal-Wallis. The results of statistical analysis showed that the addition of turmeric extract had significant effect on antioxidant activity ($P < 0,01$). Antioxidant activity increase along with increased level of extract turmeric. The addition of turmeric extract showed insignificant ($P > 0,01$) result on pH value and on water holding capacity (WHC) but had significant effect on tenderness ($P < 0,01$). The addition of turmeric extract to chicken nuggets affected the color, flavor, aroma and acceptability ($P < 0,01$) but did not affect texture and elasticity. The conclusion of this research was the addition of tumeric extract increased antioxidant activity along with the additional level which was added and influenced on the characteristics of tenderness and sensory quality which included color, taste, aroma, and acceptability.

(Keywords: Chicken nuggets, Tumeric extract, Antioxidant activity, Physical quality, Sensory quality)