

**PENGARUH PENAMBAHAN TEPUNG DANDANG GENDIS
(*Clinacanthus nutans*) TERHADAP AKTIVITAS
ANTIOKSIDAN, KUALITAS KIMIA, DAN
SENSORIS BAKSO DAGING AYAM**

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INTISARI

Penelitian ini bertujuan untuk menganalisis pengaruh penambahan tepung daun dandang gendis (*Clinacanthus nutans*) pada konsentrasi 0%, 1%, 2,5%, dan 5% dari berat adonan terhadap aktivitas antioksidan, kualitas kimia, dan sensoris bakso daging ayam broiler. Data aktivitas antioksidan dan kualitas kimia dianalisis menggunakan analisis ANOVA pola searah, dan dilanjutkan dengan uji Duncan's New Multiple Range Test (DMRT). Sedangkan kualitas sensoris dianalisis menggunakan uji non-parametrik Kruskal-Wallis. Hasil penelitian menunjukkan bahwa penambahan tepung hingga 2,5% berpengaruh tidak signifikan ($P \geq 0,05$) terhadap aktivitas antioksidan maupun kualitas sensoris aroma. Sebaliknya, penambahan ini berpengaruh sangat signifikan ($P < 0,05$) terhadap profil kimiawi, yakni mengubah kadar air serta meningkatkan kadar protein dan lemak. Pada tingkat penambahan 5%, aktivitas antioksidan justru menurun drastis menjadi 0,18% akibat reaksi pro oksidan. Dari segi sensoris, peningkatan konsentrasi tepung secara nyata menurunkan skor kesukaan panelis pada atribut warna, tekstur, rasa, dan daya terima keseluruhan. Hal ini dikarenakan warna bakso berubah kehijauan, tekstur menjadi kasar, serta timbulnya rasa pahit dan sepat akibat akumulasi senyawa tanin dan alkaloid. Berdasarkan hasil penelitian dapat disimpulkan bahwa penggunaan tepung daun dandang gendis kurang direkomendasikan untuk produk bakso. Meskipun secara kimiawi mampu meningkatkan kadar protein dan lemak, penambahan ini sangat menurunkan kualitas sensoris produk dan tidak memberikan peningkatan aktivitas antioksidan secara nyata, bahkan menurunkannya pada konsentrasi tinggi.

Kata kunci: Bakso ayam, Antioksidan, *Clinacanthus nutans*, Kualitas kimia, Sensoris.

THE EFFECT OF ADDING DANDANG GENDIS FLOUR (*clinacanthus nutans*) ON ANTIOXIDANT ACTIVITY, CHEMICAL QUALITY, AND SENSORY QUALITY OF CHICKEN MEATBALLS

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ABSTRACT

This study aimed to analyze the effect of adding dandang gendis leaf flour (*Clinacanthus nutans*) at concentrations of 0%, 1%, 2.5%, and 5% of the dough weight on antioxidant activity, chemical quality, and sensory quality of broiler chicken meatballs. Data on antioxidant activity and chemical quality were analyzed using one-way ANOVA analysis, followed by Duncan's New Multiple Range Test (DMRT). Meanwhile, sensory quality was analyzed using the non-parametric Kruskal-Wallis test. The results showed that the addition of flour up to 2.5% had not significant ($P \geq 0.05$) on antioxidant activity and aroma sensory quality. In contrast, this addition had a very significant effect ($P < 0.05$) on the chemical profile, namely changing the water content and increasing the protein and fat content. At the 5% addition level, antioxidant activity actually decreased drastically to 0.18% due to pro-oxidant reactions. From a sensory perspective, increasing the flour concentration significantly decreased the panelists' preference scores for color, texture, flavor, and overall acceptability. This is due to the greenish color of the meatballs, the coarse texture, and the development of a bitter and astringent taste due to the accumulation of tannins and alkaloids. Based on the research results, it can be concluded that the use of dandang gendis leaf flour is not recommended for meatball products. Although chemically capable of increasing protein and fat levels, this addition significantly reduces the sensory quality of the product and does not significantly increase antioxidant activity, even decreasing it at high concentrations.

Keywords: Chicken meatballs, Antioxidants, Dandang gendis, Chemical quality, Sensory.