PENGARUH PENAMBAHAN TEH HIJAU (*Camelia sinensis*) DAN LAMA PENYIMPANAN TERHADAP TOTAL MIKROBA, ANGKA PEROKSIDA, KARAKTERISTIK KIMIA, FISIK, DAN SENSORIS SOSIS DOMBA

INTISARI

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan teh hijau *(Camelia sinensis)* dan lama penyimpanan terhadap total mikroba, angka peroksida, kualitas kimia, fisik, dan sensoris sosis domba. Bahan-bahan untuk pembuatan sosis antara lain daging domba, tepung tapioka, susu skim, bumbu bumbu, air dingin dan teh hijau. Level penambahan teh hijau adalah 0 (kontrol), 1, 1,5, dan 2% dari berat adonan sosis. Lama penyimpanan yang dilakukan adalah 0, 7, dan 14 hari. Variabel yang diamati meliputi total *plate count*, angka peroksida, kualitas kimia (kadar air, kadar protein dan kadar lemak), kualitas fisik (nilai pH, daya ikat air dan keempukan) serta uji kualitas sensoris yang meliputi ; warna, daya terima, tekstur, rasa dan aroma. Analisis data menggunakan analisis variansi pola faktorial 4x3. Apabila terjadi perbedaan nyata dilanjutkan dengan *Duncan new Multiple Range Test* (DMRT). Data hasil pengujian sensoris dianalisis menggunakan analisis non parametrik dengan uji *Kruskal-Wallis.* Setiap perlakuan diulangi sebanyak tiga kali. Hasil penelitian menunjukkan bahwa penambahan teh hijau sampai 2,0% menurunkan total *plate count,* angka peroksida, kadar protein dan daya terima sosis domba, serta meningkatkan warna, rasa aroma, dan tekstur pada sosis domba, tetapi penambahan teh hijau sampai 2,0% tidak mengubah kadar air, lemak, nilai pH, keempukan dan daya ikat air pada sosis domba. Lama penyimpanan sampai 14 hari pada suhu refrigerator dapat meningkatkan total *plate count*, dan daya ikat air pada sosis domba. Lama penyimpanan sampai 14 hari pada suhu refrigerator tidak mengubah angka peroksida, kadar air, protein, lemak, pH, keempukan, dan sensoris (warna, rasa, aroma, tekstur, dan daya terima) sosis domba. Tidak terjadi interaksi antara level pemberian dengan lama simpan pada sosis domba. Berdasarkan hasil dapat disimpulkan bahwa penambahan teh hijau paling baik pada pembuatan sosis domba adalah penambahan 1,0%. Lama simpan pada pembuatan sosis domba dengan penambahan teh hijau dapat memperpanjang masa simpan sampai dengan 14 hari pada suhu refrigerator.

Kata kunci : Angka Peroksida, Kualitas Fisik-Kimia, Sosis domba, Sensoris, Teh hijau, Total *Plate Count.*

EFFECT OF GREEN TEA *(Camelia sinensis)* AND STORAGE TIME ON TOTAL MICROBIA, PEROXIDE VALUE, CHEMICAL, PHYSICAL AND SENSORY QUALITIES OF LAMB SAUSAGE

ABSTRACT

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This study aims to determine the effect of green tea (*Camelia sinensis*) and storage time on total microbes, peroxide value, chemical, physical, and sensory qualities of lamb sausage. The Ingredients of making sausages were lamb meat, tapioca flour, skim milk powder, seasoning, cold water and green tea. Levels of green tea addition were 0 (control), 1, 1.5, and 2% of the total sausage dough ($^{w}/_{w}$). The storage time ware 0, 7, and 14 days. The variables observed including total plate count, peroxide value, chemical qualities (moisture, protein and fat contents), physical qualities (pH value, water holding capacity and tenderness) and sensory qualities (color, taste, aroma, texture, and acceptability). The data were analyzed by using analyses of variance of 4x3 factorial and significant differences were tested with Duncan New Multiple Range Test (DMRT). The sensory quality data were analyzed by using non parametric analysis of Kruskal-walis hedonic test. Each treatment was repeated three times. The research findings indicated that green tea addition of 2% decreased the total plate count, peroxide number, protein content, and acceptance capacity but increased the color, aroma, and texture of lamb sausage. Furthermore, it did not altered the water content, fat, pH value, tenderness, and water holding capacity of lamb sausage. Storage time of 14 days at the refrigerator temperature increased the total plate count and water holding capacity of lamb sausage but did not change the peroxide number, water content, protein, fat, pH values, tenderness, and sensory values (color, taste, aroma, texture, and acceptance capacity) of lamb sausage. There was no interaction between the addition level and storage time of lamb sausage. In addition, the findings also showed that The addition of the best green tea on lamb sausage production is the addition of 1.0%. storage time in making lamb sausage with the addition of green tea can extend the storage time up to 14 days at refrigerator temperature.

Keyword : Lamb sausage, Green tea, Chemical, Physical, Sensory qualities, Peroxide value, and Total microbial.