

**PENILAIAN SIFAT FISIK DAN SENSORIS BAKSO PADA RASIO
KOMPOSISI DAGING SAPI DAN DAGING AYAM YANG BERBEDA
(Studi Kasus di PT Kepurun Pawana Indonesia, Kabupaten Klaten,
Jawa Tengah)**

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ABSTRAK

PT Kepurun Pawana Indonesia (PT.KPI) merupakan perusahaan yang bergerak di bidang pangan dengan produk utama bakso. Bakso merupakan produk olahan daging yang sudah dikenal dan disukai oleh hampir seluruh masyarakat. Sifat fisik dan sensoris suatu produk penting untuk diperhatikan karena akan mempengaruhi kualitas produk dan juga daya terima masyarakat terhadap produk. Sifat fisik dan sensoris bakso dapat dipengaruhi oleh beberapa hal, salah satu diantaranya yaitu komposisi bahan. Tujuan penelitian ini adalah menentukan sifat fisik dan sensoris bakso pada rasio komposisi daging sapi dan daging ayam yang berbeda.

Penentuan sifat fisik dilakukan dengan pengujian warna dan kekenyalan tiap sampel pada masing-masing jenis bakso. Penentuan sifat sensoris dilakukan dengan uji hedonik terhadap warna, aroma, rasa, dan kekenyalan dua jenis bakso. Data hasil pengujian dianalisis secara statistik untuk melakukan penilaian terhadap sifat fisik dan sensoris bakso pada rasio komposisi daging sapi dan daging ayam yang berbeda. Data hasil pengujian fisik dianalisis dengan metode *independent sample t test* dan data hasil uji hedonik dianalisis dengan metode *Mann Whitney U Test* menggunakan aplikasi SPSS versi 22.0.

Hasil analisis sifat fisik menunjukkan bahwa bakso super dan bakso daging memiliki *lightness* (L^*), *redness* (a^*), dan *whiteness index* (WI) yang berbeda nyata ($P < 0,05$), namun *yellowness* (b^*) yang tidak berbeda nyata ($P > 0,05$). Kekenyalan bakso super dan bakso daging berbeda nyata ($P < 0,05$). Hasil penelitian sifat sensoris menunjukkan bahwa warna dan rasa tidak berbeda nyata ($P > 0,05$), aroma dan kekenyalan berbeda nyata ($P < 0,05$). Warna, aroma, rasa, dan kekenyalan bakso daging cenderung lebih disukai daripada bakso super.

Kata kunci :*Bakso, Independent Sample T Test, Mann Whitney U Test, Sifat Fisik, Sifat Sensoris*

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**THE ASSESSMENT OF PHYSICAL AND SENSORY PROPERTIES
OF MEATBALL ON THE DIFFERENT RATIO
OF BEEF AND CHICKEN MEAT
(Case Study in PT Kepurun Pawana Indonesia, Klaten,
Central Java)**

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ABSTRACT

PT Kepurun Pawana Indonesia is a company engaged in the field of food with the main product is meatball. Meatball is a processed meat product that have been known and liked by almost the entire community. The physical and sensory properties of product are important consideration because it will affect the quality of the product and also the acceptance of the people to the product. Physical and sensory properties of meatball can be influenced by several things, one of them is the composition of the material. The purpose of this study is to determine the physical and sensory properties of meatball in the different composition ratio of beef and chicken meat.

Determination of physical properties were done by testing the color and elasticity of every sample to each type of meatballs. Determination of sensory properties were done by hedonic test to the color, odor, taste, and elasticity of two types of meatballs. The result of the test was analyzed statistically to assess the physical and sensory properties of meatballs in different composition ratio of beef and chicken meat. Physical test result data was analyzed by independent sample t test method and hedonic test result data was analyzed by Mann Whitney U Test method using SPSS version 22.0.

The result of the physical properties analysis showed that the super meatball and daging meatball has significantly different lightness (L^*), redness (a^*), and *whiteness index* (WI), but yellowness (b^*) was not significantly different ($P < 0,05$). The elasticity of super meatball and daging meatball was significantly different ($P > 0,05$). The result of the sensory analysis showed that the color and taste were not significantly different ($P > 0,05$), the odor and elasticity were significantly different ($P < 0,05$). The color, odor, taste and elasticity of daging meatballs tended to be preferred over super meatballs.

Key word : *Meatball, Independent Sample T Test, Mann Whitney U Test, Physical Properties, Sensory properties*

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