



KUALITAS KIMIA DAN FISIK BAKSO DAGING AYAM DENGAN PENAMBAHAN AIR DAN GELATIN

Nirmala Maulana Achmad
13/352520/PT/06619

Intisari

Penelitian ini bertujuan untuk menganalisis pengaruh penambahan air dan gelatin terhadap kualitas kimia dan fisik bakso daging ayam. Penelitian ini dilakukan dengan dua perlakuan yaitu bakso ayam kontrol (tanpa penambahan) dan bakso ayam dengan penambahan air gelatin. Penambahan larutan gelatin konsentrasi 25 mg/ml dengan level 1,2, 1,8, dan 2,4 ml dari 120 gram berat adonan, sehingga konsentrasi akhir gelatin masing-masing adalah 0,25, 0,37, dan 0,50%. Parameter yang diukur meliputi kualitas kimia dan fisik. Data dianalisis menggunakan variansi pola searah (ANOVA) dan beda rerata diuji dengan *Duncan's New Multiple Range Test* (DMRT) dengan *Statistical Program for Social Science* (SPSS) seri 16.0. Hasil komposisi kimiawi (kadar air, kadar protein, kadar lemak) dan uji fisik (pH, daya ikat air, keempukan) dengan penambahan air dan gelatin memberikan pengaruh sangat nyata terhadap lemak ($P < 0,01$) dan memberikan pengaruh nyata terhadap protein ($P < 0,05$). Penambahan air dan gelatin pada level 2,4 ml (konsentrasi 0,50%) memiliki nilai daya ikat air (27,38%) paling tinggi. Berdasarkan penelitian yang dilakukan, disimpulkan bahwa bakso dengan penambahan air dan gelatin akan meningkatkan lemak, protein dan daya ikat air.

Kata Kunci : Bakso, Daging ayam, Air, Gelatin, Kimia, Fisik



CHEMICAL AND PHYSICAL QUALITY OF CHICKEN MEATBALL BY ADDITION WATER AND GELATIN

Nirmala Maulana Achmad
13/352520/PT/06619

ABSTRACT

This study aims to analyze the effect of adding water and gelatin to the chemical and physical quality of chicken meatballs. This research was conducted with two treatments that were meatball control (without additional) and chicken meatball with water and gelatin. The addition of gelatin concentration of 25 mg/ml each with a level of 1.2, 1.8, and 2.4 ml of 120 grams of dough weight, so each has gelatin concentrations 0,25, 0,37, and 0,50%. The parameters observed were chemical and physical quality. The data was analyzed a one-way classification and differences between the mean were tested by Duncan's New Multiple Ranges Test (DMRT) with Statistical Program for Social Science (SPSS) series 16.0. The result of chemical composition (moisture, protein, fat) and physical quality (pH, water holding capacity, tenderness) water and gelatin addition were significantly affected on fat ($P < 0,01$) and significantly affected on protein ($P < 0,05$). The addition of water and gelatin at 2.4 ml (concentration 0.50%) level has the highest value of water holding capacity (27.38%). Based on research conducted, it is concluded that meatballs with water and gelatin will increase fat, protein and water holding capacity.

Keywords : Meatball, Chicken meat, Water, Gelatin, Chemical, Physical