KARAKTERISTIK FISIK DAN MIKROSTRUKTUR SOSIS KAMBING DENGAN IMBANGAN *ABDOMINAL FAT* DAN DAGING YANG BERBEDA

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INTISARI

Penelitian ini bertujuan untuk memperbaiki kualitas fisik dan mikrostruktur sosis kambing dengan imbangan *abdominal fat* dan daging kambing yang berbeda. Bahan utama pembuatan sosis dalam penelitian ini adalah daging kambing bagian paha, tepung tapioka, susu skim, *abdominal fat* kambing, dan bumbu-bumbu. Imbangan *abdominal fat* kambing dan daging kambing pada adonan sosis adalah 0:175, 5:170, 10:165, 15:160, dan 20:155. Setiap imbangan perlakuan terdiri atas sembilan pengulangan. Variabel yang diteliti meliputi karakteristik fisik (pH, daya ikat air, dan keempukan) dan mikrostruktur. Mikrostruktur sosis kambing dibuat dengan metode pewarnaan Hematoksilin-Eosin (HE) kemudian dilihat dengan mikroskop perbesaran 10x dan dianalisis secara deskriptif. Data kualitas fisik dianalisis dengan analisis variansi pola searah dan perbedaan rata-rata diuji dengan *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa imbangan *abdominal fat* dan daging terhadap sosis kambing dengan imbangan *abdominal fat* dan daging sebesar 0:175, 5:170, 10:165, 15:160, dan 20:155 berpengaruh sangat nyata ($P<0,01$) terhadap pH dengan nilai 6,17, 6,66, 6,96, 6,62, dan 6,73, daya ikat air dengan nilai 72,39, 74,72, 71,67, 67,16, dan 65,00%, dan keempukan dengan nilai 22,85, 15,53, 22,27, 30,42, dan 26,27 mm/50g. Mikrostruktur sosis dengan imbangan *abdominal fat* kambing dan daging 0:175, 5:170, 10:165, 15:160, dan 20:155 memiliki perbedaan karakteristik mikrostruktur antar perlakuan. Imbangan *abdominal fat* 5:170 menghasilkan struktur partikel lebih homogen dan rapat. Kesimpulannya sosis kambing dengan imbangan *abdominal fat* dan daging kambing sebesar 5:170 memperbaiki kualitas fisik dan mikrostruktur sosis kambing, sedangkan peningkatan imbangan selanjutnya akan menurunkan kualitas fisik dan mikrostruktur sosis kambing.

(Kata kunci: Sosis kambing, *Abdominal fat*, Mikrostruktur, Karakteristik fisik)

PHYSICAL CHARACTERISTICS AND MICROSTRUCTURE OF LAMB SAUSAGE WITH DIFFERENT ABDOMINAL FAT AND MEAT RATIO

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ABSTRACT

This research aims to find out the physical characteristics and microstructure of lamb sausage with the different abdominal fat and meat ratio. The main ingredients of making sausage in this research were lamb leg meat, lamb abdominal fat, tapioca flour, skimmed milk, and spices. The ratio of abdominal fat and meat in the lamb sausage dough were 0:175, 5:170, 10:165, 15:160 and 20:155. Each ratio treatment consisted of nine replications. The variable observed were physical characteristics (pH, water holding capacity, and tenderness) and microsturcture. The microstructure of lamb sausage was identified by staining method of Hemaktosilin-Eosin (HE) and then observed with a 10x magnification microscope and analyzed descriptively. The data of physical characteristics were analyzed statistically by using analysis of variance (one way anova) and the differences between means were tested by Duncan's New Multiple Range Test (DMRT). The results showed that the ratio of abdominal fat and meat 0:175, 5:170, 10:165, 15:160 and 20:155 were very significantly influenced ($P<0,01$) on pH with the values of 6,17, 6,66, 6,96, 6,62, and 6,73, water holding capacity with the values of 72,39, 74,72, 71,67, 67,16, and 65,00%, tenderness with the values of 22,85, 15,53, 22,27, 30,42, and 26,27 mm/50g. Microstructure of lamb sausage with the ratio of abdominal fat and meat 0:175, 5:170, 10:165, 15:160 and 20:155 has different characteristics of microstructure between treatments. The ratio of abdominal fat and meat 5:170 has more homogen and firm particle structure. In conclusion, the lamb sausage with the ratio of abdominal fat and meat 5:170 could improve physical characteristics and microstructure, however the next ratio increase would degrade physical characteristics and microstructure.

(Keywords: Lamb sausage, Abdominal fat, Microstructure, Physical characteristics)