

KUALITAS KIMIA DAN SENSORIS BAKSO DAGING AYAM DENGAN PENAMBAHAN WORTEL (*Daucus carotta.L*) MENTAH DAN MATANG

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas kimia dan sensoris bakso daging ayam dengan penambahan wortel mentah dan matang. Bahan yang digunakan yaitu daging ayam, es batu, tepung aren, bawang putih, tepung pengenyal bakso, garam, penyedap rasa, lada dan wortel. Penelitian ini dilakukan dengan dua perlakuan yaitu bakso ayam dengan penambahan wortel mentah dan wortel matang yang masing-masing perlakuan diberikan empat perlakuan penambahan wortel yaitu 0, 5, 10 dan 15%. Parameter yang diukur dan diamati meliputi kualitas kimia berupa kandungan air, protein dan lemak serta kualitas sensoris berupa warna, rasa, aroma, tekstur, kekenyalan, dan daya terima. Data dianalisis dengan analisis variansi CRD (*Completely Randomized Design*) pola faktorial. Apabila ada perbedaan yang nyata maka akan dilanjutkan uji DMRT (*Duncan Multiple New Range Test*). Penambahan wortel dengan kondisi matang dan mentah berpengaruh sangat nyata pada kadar air ($P < 0,01$) tetapi tidak berpengaruh nyata pada kadar protein dan kadar lemak pada semua kondisi matang dan mentah. Level penambahan wortel matang dan mentah yang berbeda berpengaruh nyata pada kadar air, kadar protein dan kadar lemak ($P < 0,05$). Hasil uji kimia menunjukkan bahwa hanya bakso dengan penambahan wortel matang dan mentah pada level 5% yang sesuai dengan standard SNI. Uji sensoris menunjukkan bahwa penambahan wortel mentah dan matang berpengaruh nyata pada warna, dan kekenyalan tetapi tidak berpengaruh nyata terhadap rasa, aroma, tekstur, dan daya terima pada semua perlakuan. Hasil optimal yang didapat menghasilkan warna agak kuning (orange) dan kenyal pada penambahan wortel matang dan mentah pada level 5%.

Kata Kunci : Bakso, Ayam, Wortel, Wortel mentah, Wortel matang, Kualitas kimia, dan Sensoris.

CHEMICAL AND SENSORY QUALITY OF CHICKEN MEATBALL WITH ADDITION OF RAW AND BOILED CARROT (*Daucus carotta* L)

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ABSTRACT

This research was conducted to determine the chemical and sensory quality of chicken meatballs with the addition of raw and boiled carrots. Food ingredients used for this research include chicken meat, ice cubes, palm flour, garlic, meatball flour, salt, flavorings, pepper and carrots. Raw and boiled carrots were given four treatments with various level of addition at 0%, 5%, 10% and 15%. The data were statistically analyzed by factorial variance of *Completely Randomized Design* (CRD) for water content, protein content, fat content, colour, flavor, aroma, texture, elasticity, and acceptability. The mean different was tested by *Duncan's multiple range of test*. The addition of carrots with ripe and raw conditions had a very significant effect on moisture content ($P < 0.01$) but did not significantly affect protein content and fat content. Different levels of addition had significant effect on moisture content, protein content and fat content ($P < 0.05$). The addition of raw and cooked carrots has a significant effect on color, flavor, and elasticity but does not significantly affect the taste, texture, and acceptability. From the results of this study it can be concluded that there are interactions between the treatment conditions and carrot level 5% to produce meatballs with chemical quality in the normal range of SNI. Sensory testing showed that the addition of carrots to meatballs in raw and cooked conditions with a level of 15% produced meatballs that were slightly yellow (orange) and elastic.

Keywords: Meatballs, Chicken, Carrots, Raw carrots, Boiled carrots, Chemical quality, Sensory quality.