

PENGARUH PERBEDAAN LEVEL ANGKAK DAN LAMA PENYIMPANAN TERHADAP KUALITAS KIMIA DAN FISIK SOSIS AYAM FERMENTASI

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan level angkak dan lama penyimpanan terhadap kualitas fisik dan kimia sosis ayam fermentasi. Bahan pembuatan sosis fermentasi adalah daging ayam broiler bagian dada, *starter Lactobacillus plantarum strain 2C12*, *filler*, *binder*, bumbu-bumbu, dan angkak. Level angkak adalah 0,5, 1, dan 1,5%. Proses pembuatan diawali dengan penyiapan kultur, pembuatan sosis dengan penambahan *starter* dan angkak, pemeraman selama 24 jam, pengasapan, dan penyimpanan sosis. Lama penyimpanan adalah 0, 11, dan 21 hari pada suhu *refrigerator* ($\pm 4^{\circ}\text{C}$), dengan pengemasan vakum. Variabel yang diamati meliputi kualitas kimia (kadar air, kadar protein, kadar lemak, dan angka peroksida), dan kualitas fisik (pH, keempukan, dan daya ikat air). Data dianalisis menggunakan analisis variansi Rancangan Acak Lengkap pola faktorial 3 x 3 (3 level angkak x 3 lama penyimpanan). Setiap perbedaan yang signifikan diuji lanjut menggunakan *Duncan's New Multiple Range Test* (DMRT). Pengulangan dilakukan sebanyak tiga kali. Hasil penelitian menunjukkan bahwa perbedaan level angkak menghasilkan nilai kualitas kimia dan fisik yang relatif stabil. Lama penyimpanan tidak berpengaruh terhadap kadar air, protein, lemak, nilai pH, daya ikat air, tetapi lama penyimpanan 11 hari meningkatkan nilai keempukan ($7,67 \pm 1,41$). Kesimpulannya adalah level angkak yang berbeda tidak berpengaruh ($P > 0,05$) terhadap kualitas kimia dan fisik sosis ayam fermentasi. Lama penyimpanan tidak berpengaruh terhadap kualitas kimia sosis, namun penyimpanan 11 hari meningkatkan nilai keempukan sosis ayam fermentasi. Tidak terjadi interaksi antara perbedaan level angkak dan lama penyimpanan terhadap kualitas kimia dan fisik sosis ayam fermentasi.

Kata kunci: Sosis ayam fermentasi, Angkak, Lama penyimpanan, Kualitas fisik, Kualitas kimia

THE EFFECT OF DIFFERENT ANKA RICE LEVELS AND STORAGE DURATION ON CHEMICAL AND PHYSICAL QUALITY OF FERMENTED CHICKEN SAUSAGE

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ABSTRACT

The purpose of this research was to determine the effect of different levels anka rice and storage duration on the chemical and physical of chicken fermented sausage. The ingredients for making sausage fermentation were breast broiler meat, starter of *Lactobacillus plantarum* strain 2C12, filler, binder, seasoning and anka rice. Anka rice levels was 0,5, 1, and 1,5%. The process begins with prepared the starter, making sausages with the addition of starter and angkak, curing for 24 hours, smoking, and storing sausages. Storage duration was 0, 11, and 21 days at refrigerator temperature ($\pm 4^{\circ}\text{C}$), with vacuum packaging. The variables observed included chemical qualities (moisture, protein, fat, and peroxide number), and physical quality (pH, tenderness, and water holding capacity). Data were statistically analyzed using variance analysis of Completely Randomized Design with factorial pattern 3 x 3 (3 anka rice level x 3 storage duration). Every significant difference was tested further used Duncan's New Multiple Range Test (DMRT). Each treatment repeated three times. The results showed that the different levels of anka rice produced relatively stable chemical and physical qualities value. Storage time had no effect on water content, protein, fat, pH value, water holding capacity, but storage time in 11 days increased tenderness value (7.67 ± 1.41) ($P > 0,05$). The conclusion was that different levels of anka rice have no effect ($P > 0,05$) on the chemical and physical quality of chicken fermented sausage. Storage time did not affect the chemical quality of sausages, but storage time in 11 days increased the value of tenderness fermented chicken sausage. There was no interaction between different levels of anka rice and storage duration on the chemical and physical quality of fermented chicken sausages.

Keywords: Fermented chicken sausage, Anka rice, Storage time, Physical quality, Chemical quality