

**PENGARUH PERBEDAAN LEVEL ANGKAK DAN LAMA
PENYIMPANAN TERHADAP KUALITAS
MIKROBIOLOGI DAN SENSORIS
SOSIS AYAM FERMENTASI**

Rendi Waskitha Bayu Aji

13/346359/PT/06516

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan level angkak pada lama penyimpanan yang berbeda terhadap kualitas mikrobiologi dan sensoris sosis ayam fermentasi. Bahan utama pembuatan sosis ayam fermentasi dalam penelitian ini adalah daging dada ayam broiler, *Lactobacillus plantarum*, filler, binder, angkak, dan bumbu-bumbu. Level angkak yang ditambahkan sebesar 0,5; 1; dan 1,5%. Sosis disimpan di refrigerator pada suhu 4°C dan dilakukan pengujian kualitas mikrobiologi (*Enterobacter sp* dan *Salmonella sp*), sensoris (warna, aroma, rasa, tekstur, kekenyalan, daya terima) pada hari ke 0, 11 dan 21. Setiap perlakuan diulang sebanyak 3 kali. Data *Enterobacter sp* dan *Salmonella sp* dianalisis dengan analisis deskriptif. Data kualitas sensoris dianalisis dengan analisis variansi rancangan acak lengkap pola faktorial (3 level penambahan angkak x 3 lama penyimpanan). Perbedaan rerata diuji dengan *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan bahwa perbedaan level angkak pada lama penyimpanan yang berbeda dapat menghambat bakteri *Enterobacter sp* dan *Salmonella sp*. Penambahan level angkak menunjukkan perbedaan yang nyata ($P < 0,05$) terhadap kualitas sensoris warna, rasa, aroma dan daya terima namun berpengaruh tidak nyata terhadap tekstur dan kekenyalan. Kualitas sensoris warna, aroma dan daya terima mempunyai skor tertinggi pada penambahan angkak 1,5%. Kualitas sensoris rasa, tekstur, dan kekenyalan mempunyai skor tertinggi pada penambahan angkak 0,5%. Interaksi hanya terdapat pada kualitas sensoris rasa dan aroma. Kesimpulan penelitian ini adalah penambahan angkak dengan level 0,5; 1; dan 1,5% pada lama penyimpanan hari ke 0, 11, dan 21 dapat menghambat pertumbuhan bakteri *Enterobacter sp* dan *Salmonella sp*, serta mempertahankan kualitas sensoris warna, rasa, aroma, dan daya terima.

Kata Kunci: Sosis ayam fermentasi, Angkak, Lama penyimpanan, Kualitas mikrobiologi, Kualitas sensoris

THE EFFECT OF DIFFERENT ANKA RICE LEVELS AND STORAGE TIME ON MICROBIOLOGY AND SENSORY QUALITY OF FERMENTED CHICKEN SAUSAGE

Rendi Waskitha Bayu Aji
13/346359/PT/06516

ABSTRACT

This study was aimed to determine the effect of different anka rice level in several storage times on the microbiology and sensory qualities of fermented chicken sausage. The materials used in this study were breast broiler meat, *Lactobacillus plantarum*, filler, binder, anka rice, and seasoning. Anka rice was added at the level of 0.5, 1, and 1.5%. The sausage was stored in refrigerator at 4°C and tested in microbiology (*Enterobacter sp* and *Salmonella sp*), sensory qualities (color, taste, flavor, texture, firmness, acceptability) at 0, 11, and 21 day. *Enterobacter sp.* and *Salmonella sp.* data were analyzed descriptively. Sensory qualities data were analyzed using variance analysis of Completely Randomized Design with factorial pattern (3 anka level x 3 storage). The mean difference were tested by Duncan's New Multiple Range Test. The results showed that the different addition level of anka rice in different storage time of fermented chicken sausage could inhibited the growing of *Enterobacter sp.* and *Salmonella sp.* The addition of anka rice level showed a significant difference ($P < 0.05$) on color, taste, flavor and acceptability, but it had no significant result on texture and firmness. The sensory qualities, such as color, flavor, and acceptability have the highest score in the addition anka rice level of 1.5%. Meanwhile, texture, firmness have the highest score in the addition level of 0.5%. The result showed that there was an interaction between the taste and flavor of fermented chicken sausage. It could be concluded that the addition of anka rice with the level of 0.5, 1, and 1.5% could inhibit the growing of *Enterobacter sp* and *Salmonella sp* and preserve the sensory qualities of color, taste, flavor, and acceptability of fermented chicken sausage stored at refrigerator 0, 11, and 21 day.

Keywords: Fermented chicken sausage, Anka rice, Storage time, Microbiological quality, Sensory quality.