

**PENGARUH SUBSTITUSI TEPUNG SUKUN
(*Artocarpus communis*) SEBAGAI FILLER
TERHADAP KUALITAS FISIK, KIMIA,
DAN SENSORIS BAKSO KELINCI**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung sukun sebagai *filler* terhadap kualitas fisik, kimia, dan sensoris bakso daging kelinci. Penelitian ini terbagi atas 5 perlakuan substitusi *filler* yaitu, 0%, 25%, 50%, 75%, dan 100%. Setiap perlakuan terdiri atas tiga ulangan (replikasi). Bakso dibuat dengan menggunakan daging kelinci dengan substitusi tepung sukun kemudian dilakukan uji kualitas fisik (pH, daya ikat air atau *water-holding capacity*, dan keempukan), uji kimia (kadar air, protein, dan lemak), dan uji *sensoris* (warna, rasa, kekenyalan, tekstur, dan daya terima). Data kualitas fisik dianalisis dengan analisis variansi rancangan acak lengkap pola searah dan perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test*, sedangkan data *sensoris* dianalisis dengan analisis non parametrik uji Hedonik Kruskal-Wallis dan metode *Quantitative Descriptive Analysis* (QDA) dengan menggunakan model jaring laba-laba (*Spider Web*). Substitusi tepung sukun sebagai *filler* pada bakso daging kelinci, tidak memberikan pengaruh pada variabel daya ikat air dan pH, tetapi berpengaruh terhadap keempukan. Substitusi tepung sukun pada level 100% dapat menurunkan kadar air sebesar 8,3% dan kadar protein sebesar 8,6%, tetapi tidak berpengaruh pada variabel kadar lemak. Dari hasil uji *sensoris* substitusi tepung sukun tidak berpengaruh pada variabel warna, tetapi berpengaruh pada variabel penurunan rasa pada level 25% dan 100% dengan skor sebesar 3,08 dan 2,88%. Substitusi pada level 0%, 25%, 50%, 75%, dan 100% dapat menurunkan skor tekstur sebesar 3,86%, 3,08, 2,84, 2,56, dan 2,28%. Substitusi pada level 25% tidak memberikan pengaruh yang nyata, tetapi substitusi level 50%, 75%, dan 100% dapat menurunkan skor kekenyalan sebesar 2,73, 2,68, dan 2,44%. Substitusi pada level 0, 25, 50, 75, dan 100% dapat menurunkan skor daya terima berturut-turut sebesar 3,44, 3,24, 3,17, 3,02, dan 2,73%. Kesimpulannya, substitusi tepung sukun dapat mengubah kualitas *sensoris* yaitu menurunkan rasa, tekstur, kekenyalan, daya terima, mengubah kualitas kimia yaitu menurunkan kadar air, protein, meningkatkan lemak, dan mempengaruhi kualitas fisik pada keempukan, tetapi tidak berpengaruh terhadap pH, dan daya ikat air.

(Kata kunci: Bakso kelinci, Tepung sukun, Kualitas fisik, Kualitas kimia, dan Uji *sensoris*)

THE INFLUENCE OF BREAD FRUIT FLOUR (*Artocarpus communis*) SUBSTITUTION AS A FILLER ON THE PHYSICAL, CHEMICAL, AND SENSORY QUALITY OF THE RABBIT MEATBALL

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ABSTRACT

This study was aimed to determine the influence of substitution of bread fruit flour as a filler on the physical, chemical, and sensory qualities of the rabbit meatball. Rabbit meatball was made with 5 levels of bread fruit flour substitution, which were 0%, 25%, 50%, 75%, and 100%, and was done three replicates. Data of chemical test (water content, protein, and fat), and physical test (pH, water holding capacity, and tenderness) were analyzed using analysis of variance (Completely Randomized Design /CRD), and then all the significant data were analyzed with Duncan's New Multiple Range Test (DMRT), while the sensory test (color, flavor, firmness, texture and acceptability) were analyzed by a non-parametric test of hedonic Kruskal-Wallis and the method of Quantitative Descriptive Analysis (QDA) by using a model of net prutiy spider (spider web). Substitution of bread fruit flour in meatballs rabbit did not affect water holding capacity and pH, but affected tenderness. The addition of bread fruit flour at the level of 100% could decrease the water content of 8.3% and protein of 8.6% levels, but did not affect the fat. From the results of sensory test, the addition of bread fruit flour did not affect the color, but it affected taste at level 25% and 100% with the score 3.08% and 2.88%, respectively. The addition of bread fruit at level 0%, 25%, 50%, 75%, and 100% could decrease the texture with the score 3.86%, 3.08%, 2.84%, 2.56%, and 2.28%. The addition at level 25% did not affect, but the addition of level 50%, 75%, and 100% could decrease toughness with the score 2.73%, 2,68%, and 2,44%. The addition at level 0%, 25%, 50%, 75%, and 100% could decrease the acceptability with the score 3.44%, 3.24%, 3.17%, 3.02%, dan 2.73%. In conclusion, substitution of bread fruit flour could alter the sensory quality of decrease the taste, texture, toughness, and acceptability, the chemical quality of decrease the levels of water, protein, and increase the fat, and affect the tenderness, but did not affect the pH, and water holding capacity.

(Keywords: Meatball Rabbits, Breadfruit flour, Physical quality, Chemical quality, and Sensory tests)