PENGARUH PENAMBAHAN TEPUNG KUNYIT (*Curcuma domestica*) PADA SOSIS SAPI TERHADAP KUALITAS FISIK, KUALITAS SENSORIS, DAN AKTIVITAS ANTIOKSIDAN

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik, kualitas sensoris, serta aktivitas antioksidan pada sosis daging sapi dengan penambahan tepung kunyit (*Curcuma domestica*). Level perlakuan penambahan tepung kunyit adalah 0, 1, 2, dan 3% terhadap total adonan sosis. Sosis sapi dibuat dengan penambahan tepung kunyit kemudian dilakukan uji kualitas fisik meliputi nilai pH, daya ikat air (DIA), keempukan, dan susut masak. Uji kualitas sensoris meliputi warna, rasa, tekstur, aroma, kekenyalan, dan daya terima. Uji aktivitas antioksidan menggunakan uji *1,1-Diphenyl-2-picrylhidracyl* (DPPH). Data uji kualitas fisik dan aktivitas antioksidan dianalisis dengan analisis variansi rancangan acak lengkap pola searah. Perbedaan rerata diuji dengan uji Duncan's *New Multiple Range Test*, sedangkan uji sensoris diuji dengan uji *Hedonik Kruskal-Wallis*. Hasil penelitian menunjukkan bahwa penambahan tepung kunyit pada pembuatan sosis meningkatkan nilai pH, daya ikat air, dan keempukan sosis ($P<0,01$), tetapi tidak mempengaruhi susut masak sosis. Penambahan tepung kunyit juga mempengaruhi warna, rasa, aroma, dan daya terima sosis ($P<0,01$), tetapi tidak berpengaruh pada tekstur dan kekenyalan. Antioksidan yang terdapat pada tepung kunyit yang ditambahkan di dalam sosis sapi masih aktif dan aktivitasnya meningkat seiring dengan peningkatan level kunyit.

Kata kunci: Sosis sapi, Tepung kunyit, Kualitas fisik, Kualitas sensoris, Aktivitas antioksidan.

EFFECT ADDITION OF TURCUMIC FLOUR (*Curcuma domestica*) ON THE BEEF SAUSAGE TO PHYSICAL QUALITY, SENSORY QUALITY AND ANTIOXIDANT ACTIVITY

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ABSTRACT

This study was conducted to determine the physical quality, sensory quality, and antioxidant activity of beef sausage with addition of turmeric fluor (*Curcuma domestica*). The treatments level of turmeric flour were 0, 1, 2, and 3% from the total dough of sausages. The variables measured included, physical quality, mainly pH value, water holding capacity (WHC), tenderness, and cooking loss. The sensory quality test included color, flavor, texture, aroma, toughness, and acceptability. Antioxidant activity test using *1,1-Diphenyl-2-picrylhidracyl* (DPPH) test. The data of physical quality and antioxidant activity were analyzed by analysis of variance completely randomized design. Mean differences were tested by Duncan's New Multiple Range Test, while the data of sensory tests were analyzed by nonparametric Hedonic Kruskal-Wallis test. The result show that the addition of tumeric flour in sausage increased value of pH, WHC, and tenderness ($P<0.01$), but did not affect cooking loss. The Addition of tumeric flour also affect a color, flavor, aroma, and acceptabilities of sausages ($P<0.01$), but it did not affect on texture and toughness. Antioxidant in turmeric flour that be added in to sausage remain active and its activity increased in line with increasing level of turmeric addition.

Keywords: Beef sausage, Turmeric flour, Physical quality, Sensory quality, Antioxidant activity.