

Kualitas Fisik dan Mikrostruktur Sosis Daging Sapi dengan Imbangan *Filler* Tepung Tapioka dan Tepung Labu Kuning (*Cucurbita moschata*)

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan mikrostruktur sosis daging sapi dengan imbangan tepung tapioka dan tepung labu kuning (*Cucurbita moschata*) yang berbeda. Penelitian ini menggunakan 5 perlakuan dengan imbangan *filler* tepung tapioka dan labu kuning yaitu P1 (100:0), P2 (75:25), P3 (50:50), P4 (25:75), dan P5 (0:100), diuji sebanyak 5 kali pengulangan untuk masing-masing perlakuan. Variabel yang diamati meliputi kualitas fisik (pH, daya ikat air, dan keempukan) dan mikrostruktur sosis. Data kualitas fisik dianalisis secara statistika menggunakan Rancangan Acak Lengkap (RAL) pola searah dan perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test* (DMRT). Data mikrostruktur dianalisis secara deskriptif. Hasil penelitian menunjukkan imbangan tepung tapioka dan tepung labu kuning dengan persentase berbeda berpengaruh sangat nyata terhadap keempukan dan nilai pH ($P < 0,01$). Hasil analisis deskriptif menunjukkan bahwa sosis daging sapi dengan imbangan *filler* tepung tapioka dan tepung labu kuning pada perlakuan P4 (25:75) menghasilkan kualitas emulsi sosis yang lebih baik daripada perlakuan yang lain. Kesimpulannya, pembuatan sosis daging sapi dengan imbangan *filler* tepung tapioka dan tepung labu kuning dengan persentase (25:75) menghasilkan kualitas sosis paling baik.

Kata kunci: Kualitas fisik, Mikrostruktur, Sosis, Tepung labu kuning, Tepung tapioka

Physcal and Microstructure Quality of Beef Sausage with Filler Supplementation between Tapioca and Yellow Pumpkin Flour (*Cucurbita moschata*)

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ABSTRACT

This research aims to analyze the physical and microstructure quality of beef sausages with the *filler* supplementation between tapioca flour and yellow pumpkin (*Cucurbita moschata*). This research used 5 treatments consist P1 (100:0), P2 (75:25) , P3 (50:50), P4 (25:75), and P5 (0:100). This research tested in 5 replications for each treatment. The variables that observed included physical quality (pH, water holding capacity, and tenderness) and sausage's microstructure. The physical qualities data analyzed by using one way Anova and the difference between means were tested by Duncan's New Multiple Range Test (DMRT) test. Microstructures data analyzed descriptively. The results showed that the effect of supplementation proportion of tapioca flour and yellow pumpkin flour with the different percentage affect significantly into the tenderness and pH value ($P < 0,01$). The descriptive analysis showed that the beef sausage with the *filler* proportion of tapioca and yellow pumpkin flour in P4 treatment (25:75) made a better emulsion quality of beef sausage than the others treatments. Based on the research, it can be concluded that the beef sausage using *filler* supplementation proportion of tapioca flour and yellow pumpkin with the percentage (25:75) made the best beef sausage quality.

Keyword: Physical quality, Microstructure sausage, Sausage, Yellow pumpkin, Tapioca flours