KUALITAS FISIK DAN ORGANOLEPTIK *NUGGETS* KELINCI DENGAN PROPORSI *FILLER* TEPIJNG TERTGIJ YANG BERBEDA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan proporsi *filler* tepung terigu terhadap kualitas fisik dan organoleptik *nuggets* kelinci. Materi yang digunakan adalah daging kelinci, tepung terigu, bumbu-bumbu yang terdiri dari. garam, bubuk bawang putih, lada hitam, air, serta remahan roti. Daging kelinci dibagi menjadi 5 perlakuan yaitu: 1). Perlakuan I, tanpa penambahan tepung terigu (100% daging kelinci); 2). Perlakuan II, dengan penambahan tepung terigu sebanyak 5% (95% daging kelinci); 3). Perlakuan III, dengan penambahan tepung terigu sebanyak 10% (90% daging kelinci); 4). Perlakuan IV, dengan penambahan tepung terigu sebanyak 15% (85% daging kelinci); 5). Perlakuan V, dengan penambahan tepung terigu sebanyak 20% (80% daging kelinci). Variabel yang diamati adalah kualitas fisik (pH, keempukan) dengan setiap pengamatan diulang 3 kali, serta kualitas organoleptik (warna, rasa, tekstur) yang dilaksanakan dengan skala penilaian 15 orang panelis. Data kualitas fisik dianalisis dengan analisis variansi pola searah, sedangkan rerata yang berbeda diuji dengan DMRT *(Duncan's New Multiple Range Test)*. Data kualitas organoleptik dianalisis non parametrik dengan uji Hedonik menurut Kruskal-Wallis. Hasil analisis statistik menunjukkan bahwa penambahan proporsi *filler* tepung terigu berpengaruh nyata terhadap keempukan ($P<0,05$) dan tidak berpengaruh nyata terhadap nilai pH. Uji Hedonik menunjukkan bahwa penambahan proporsi *filler* tepung terigu berpengaruh nyata terhadap rasa dan tekstur, dan tidak berpengaruh nyata pada warna. Kesimpulannya, penambahan *filler* tepung terigu 10% dapat menghasilkan *nuggets* kelinci dengan kualitas fisik dan organoleptik yang lebih baik sehingga produk *nuggets* kelinci diharapkan dapat diterima konsumen.

(Kata kunci: *Nuggets* Kelinci, *Filler* Tepung Terigu, Kualitas Fisik, Kualitas Organoleptik)

PHYSICAL AND ORGANOLEPTICAL QUALITY OF RABBIT NUGGETS WITH DIFFERENT PROPORTION OF WHEAT FLOUR FILLER

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ABSTRACT

The study was conducted to know the effect of filler proportion on physical and organoleptical quality of rabbit nuggets. Rabbit nuggets were made from rabbit meat. The amount of meat and wheat flour was 84% of total, and the rest 16% were 1% salt, 0,6% garlic powder, 0,4% black peper powder, and 14% water. There were five treatments in the experiment, namely 1) treatment I, 100% rabbit meat (without added wheat flour) ; 2} treatment II, 95% rabbit meat and 5% filler ; 3) treatment III, 90% rabbit meat and 10% filler ; 4) treatment IV, 85% rabbit meat and 15% filler ; 5) treatment V, 80% rabbit meat and 20% filler. The physical quality was tested on pH and tenderness. The organoleptical quality was tested on colour, taste and texture. Physical quality data were analyzed by using analysis of variance. Duncan's New Multiple Range Test was used to determine means differences. Organoleptical quality data were analyzed by using Hedonic Test by Kruskal and Wallis. The results indicated that the addition of wheat flour did not affect significantly on pH and color, and affected significantly ($P<0,05$) on tenderness, while Hedonic Test showed that addition of wheat flour affected significantly ($P<0,05$) on taste and texture. The conclusion of this research was that the addition of wheat flour up to 10% as a filler could produce rabbit nuggets with better physical and organoleptical quality, so that the rabbit nuggets product could be accepted by the consumers.

(Key words : Rabbit Nuggets, Wheat Flour Filler, Physical Quality, Organoleptical Quality)