

PENGARUH PENGGUNAAN BAHAN PENGISI (*FILLER*) MAIZENA,
TAPIOKA, DAN TERIGU TERHADAP KUALITAS FXSXK DAN
ORGANOLEPTIK BAKSO DAGING KELINCI

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan organoleptik bakso daging kelinci dengan macam *filler* padaimbangan yang berbeda. Daging dibagi menjadi tiga kelompok perlakuan penambahan *filler* maizena, tapioka, atau terigu. Tiap kelompok dibagi tigaimbangan 80:20, 70:30, atau 60:40. Kesembilan kelompok dibuat adonan dengan penambahan bumbu-bumbu. Pengujian kualitas fisik dilakukan terhadap pH, daya ikat air, dan keempukan. Data dianalisis dengan analisis variansi pola faktorial 3 x 3 (3 macam *filler*, 3imbangan daging dan *filler*). Perbedaan rerata diuji dengan DMRT. Uji kualitas organoleptik menggunakan metode skoring terhadap lima belas panelis dengan dua kali ulangan, terhadap warna, tekstur, rasa, dan kekenyalan. Data yang diperoleh dianalisis non-parametrik Kruskal-Wallis dengan uji H-test. Hasil penelitian menunjukkan bahwa *filler* tapioka mempunyai kualitas fisik terbaik pada daya ikat air 60,04% dan keempukan 65,22 mm/g, nilai pH 6,58 terbaik dengan *filler* terigu. Kualitas fisik terbaik pada 80:20 diikuti 70:30 dan 60:40. Interaksi hanya terjadi pada keempukan. *Filler* terigu menghasilkan bakso dengan kualitas organoleptik terbaik pada warna dan rasa, tekstur dan kekenyalan dengan *filler* tapioka. Imbangan 60:40 menghasilkan kualitas organoleptik terbaik pada tekstur kasar sampai sangat halus dan kekenyalan sangat empuk sampai sangat kenyal, warna abu-abu gelap sampai putih kemerahan pada 80:20 dan rasa sangat tidak enak sampai sangat enak tidak berbeda nyata pada tiapimbangan.

Kata kunci : Bakso daging kelinci, *Filler*, Kualitas fisik, Kualitas organoleptik

**THE EFFECTS OF USING MAXZENA, TAPIOCA, AND WHEAT FLOUR
FILLERS ON THE PHYSICAL AND ORGANOLEPTICAL QUALITY OF
RABBIT MEATBALL**

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ABSTRACT

The aim of this study was to investigate the physical and organoleptical quality of rabbit meatball as affected by different fillers and ratio. The meat was divided into three groups of experimental fillers of maizena, tapioca, or wheat flour. Each experimental group was divided into three groups of meat to filler ratio of 80:20, 70:30, or 60:40. Those nine groups were mixed with seasonings. Physical and organoleptical quality test were done on pH, water-holding capacity, and tenderness. The data were analysed by variance analysis of 3 x 3 factorial (3 different fillers, 3 ratio of meat to filler) pattern. The differences between means were tested by DMRT. The organoleptical test was done by scoring method by fifteen panelists with two repetitions on colour, taste, texture, and toughness. The obtained data were analysed by non-parametric Kruskal-Wallis with H-test. The results showed that tapioca filler had the best physical quality of water-holding capacity (60.04%) and tenderness (65.22 mm/g). The best pH was 6.58 of wheat filler. The ratio of 80:20 had the best physical quality, followed by 70:30 and 60:40 ratio. There was interaction on tenderness. Wheat filler had the best organoleptical quality of colour and taste, while the texture and toughness- was on tapioca filler. The ratio of 60:40 had the best organoleptical quality (texture was coarse to very smooth and toughness was soft to more elastic). The best colour of dark grey to white reddish was found on 80:20. The taste was similar.

Keywords : Rabbit meatballs, Fillers, Physical quality, Organoleptical quality.