

KUALITAS FISIK DAN SENSORIS SOSIS DAGING AYAM DENGAN PENAMBAHAN EKSTRAK WORTEL SEBAGAI PEWARNA ALAMI

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan sensoris sosis daging ayam yang diberi tambahan ekstrak wortel sebagai pewarna alami. Penelitian ini dilaksanakan di Laboratorium Ilmu dan Teknologi Daging Fakultas Peternakan Universitas Gadjah Mada. Penelitian ini menggunakan 4 perlakuan dan 5 ulangan yaitu P0= (0% ekstrak wortel), P1= (11% ekstrak wortel), P2= (12% ekstrak wortel), P3= (13% ekstrak wortel). Variabel yang diamati adalah kualitas fisik (pH, keempukan dan daya ikat air) dan kualitas sensoris (warna, rasa, aroma, tekstur, kekenyalan dan daya terima). Uji pH sosis dilakukan dengan pH meter. Uji daya ikat air dilakukan dengan pengepresan pada plat kaca. Uji keempukan sosis dilakukan dengan alat penetrometer K.I.C. Uji kualitas sensoris dilakukan dengan menggunakan kuesioner. Data hasil uji kualitas fisik dianalisis dengan menggunakan Rancangan Acak Lengkap pola searah dengan perlakuan ekstrak wortel yang berbeda dan apabila hasilnya berbeda nyata diuji lanjut menggunakan *Duncan's new multiple range test*. Data hasil uji kualitas sensoris dianalisis menggunakan analisis *nonparametric* dengan uji Hedonik Kruskal-Wallis. Hasil penelitian menunjukkan bahwa penambahan ekstrak wortel tidak berpengaruh nyata ($P>0,05$) terhadap kualitas fisik sosis namun berpengaruh sangat nyata ($P<0,01$) terhadap warna sosis dan berpengaruh nyata ($P<0,05$) terhadap kualitas sensoris sosis yang meliputi rasa, dan daya terima. Berdasarkan penelitian dapat disimpulkan bahwa penambahan ekstrak wortel sampai level 13% dapat meningkatkan warna, rasa, dan daya terima sosis tanpa mengubah kualitas fisik dari sosis.

Kata kunci : Sosis ayam, Ekstrak wortel, Kualitas fisik, Kualitas sensoris.

PHYSICAL AND SENSORY QUALITIES OF CHICKEN SAUSAGE WITH THE ADDITION OF CARROT EXTRACT AS NATURAL DYE

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ABSTRACT

This study was aimed to determine the quality of the physical and sensory of chicken sausage which were given carrot extract as natural dyes. This research were carried out in the Meat Science and Technology laboratory at the faculty of Animal Science of Gadjah Mada University. The research were use 4 treatment and 5 replications that P0 (0% carrot extract), P1 (11% carrot extract), P2 (12% carrot extract), P3 (13% carrot extract). The observed variables were physical quality (pH, water holding capacity and tenderness) and sensory qualities (color, taste, flavor, texture, elasticity and acceptance). The pH sausages test was carried out by pH meter, the water holding capacity test was carried out by pressing on the glass plate, the sausages tenderness test was carried out by a penetrometer K.I.C. The sensory quality was carried out by questionnaire. The physical quality data were statistically analyzed using variance analysis of Completely Randomized Design with a different of carrot extract as treatment factor and subsequently continued with *Duncan's new multiple range test*. Sensory acceptability data were analysed using Kruskal-Wallis test. The results showed that the carrot extract did not affect ($P>0,05$) to the physical quality of sausages but highly significant ($P<0,01$) to the colors and significant ($P<0,05$) to sensory sausages (taste and acceptance). The conclusion showed that the addition of carrot extract up to level 13% could improve color, taste, and acceptance of sausage without changed the physical quality of sausage.

Key words: Chicken sausage, Carrot extract, Physical quality, Sensory quality.