

**PENGARUH PENAMBAHAN TEPUNG ANGKAK (*Monascus purpureus*) TERHADAP KUALITAS KIMIA, FISIK, DAN SENSORIS KORNET DAGING AYAM**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung angkak (*Monascus purpureus*) terhadap kualitas kimia, fisik dan sensoris kornet daging ayam. Parameter yang diamati pada penelitian ini adalah kualitas kimia (kadar protein, kadar air, kadar lemak), kualitas fisik (pH, daya ikat air, keempukan), dan kualitas sensoris (warna, rasa, aroma, tekstur dan daya terima) kornet daging ayam. Perlakuan dalam penelitian ini adalah P0 : tanpa penambahan tepung angkak (0%), P1 : penambahan tepung angkak 0,5% dari berat adonan, P2 : penambahan tepung angkak 1% dari berat adonan, P3 : penambahan tepung angkak 1,5% dari berat adonan. Penelitian ini menggunakan 4 perlakuan dan 3 ulangan. Data kualitas fisik dan kimia dianalisis dengan menggunakan Rancangan Acak Lengkap (RAL) pola searah. Data karakteristik sensoris dianalisis non-parametrik yaitu dengan uji Hedonik Kruskal-Wallis. Jika nilai variansi signifikan maka beda rerata diuji dengan *Duncan's Multiple Range Test (DMRT)*. Hasil penelitian menunjukkan pengaruh yang berbeda nyata ( $P < 0,05$ ) terhadap pH, daya terima, dan rasa kornet. Pengaruh yang berbeda sangat nyata ( $P < 0,01$ ) pada kadar air, kadar protein, kadar lemak, dan warna kornet. Sedangkan penambahan angkak tidak berpengaruh nyata ( $P > 0,05$ ) terhadap daya ikat air, keempukan, aroma, dan tekstur kornet. Kesimpulan yang didapat dari penelitian adalah penambahan level tepung angkak sebesar 1,5% pada kornet merupakan penambahan yang terbaik menurut penelitian yang dilakukan.

Kata kunci: Tepung angkak, *Monascus purpureus*, Kornet daging ayam, Kualitas kimia, Kualitas fisik, Kualitas sensoris

**THE EFFECT OF ADDING RED YEAST RICE FLOUR (*Monascus purpureus*) ON CHEMICAL, PHYSICAL, AND SENSORY QUALITIES OF CORNED CHICKEN MEAT**

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**ABSTRACT**

This study was conducted to find out the effect of using red yeast rice flour (*Monascus purpureus*) on the chemical, physical, and sensory qualities of corned chicken meat. The parameters observed in this study were pH, tenderness, water holding capacity, moisture content, protein content, fat content, color, taste, flavor, texture, and acceptability of corned chicken meat. The treatment in this study were P0: without adding the red yeast rice flour, P1: the used of red yeast rice flour 0,5% of the dough, P2: the used of red yeast rice flour 1% of the dough, P3: the used of red yeast rice flour 1,5% of the dough. This study used with 4 treatments and 3 replications. The data of chemical and physical content were statistically analyzed with Completely Randomized Design (CRD) and the differences between means were tested with Duncan's Multiple Range Test (DMRT). The data of sensory quality were analyzed by analysis of non parametrik of Hedonik Kruskal-Wallis. The results showed a significant effect ( $P < 0,05$ ) on pH, acceptability, and taste of corned chicken meat. Showed very significant effect ( $P < 0,01$ ) on moisture content, protein content, fat content, and color of corned chicken meat. While the addition of red yeast rice flour has no significant effect ( $P > 0,05$ ) on water holding capacity, tenderness, flavor, and texture of corned chicken meat. The conclusion obtains from the research of increasing the level of red yeast rice flour by 1,5% on corned is the best addition according to the research conducted.

**Keywords:** Red yeast rice, *Monascus purpureus*, Corned chicken meat, Chemical quality, Physical quality, Sensory quality