

**KUALITAS FISIK DAN SENSORIS CHICKEN NUGGETS  
DENGAN SUBSTITUSI FILLER TEPUNG “MOCAL”  
(modified cassava flour)**

**Meynar Jati Fitriadenti  
06/197859/PT/05209**

**INTISARI**

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh berbagai imbalanced tepung terigu dengan tepung “mocal” (*modified cassava flour*) yang berbeda terhadap kualitas fisik dan sensoris pada *chicken nuggets*. Materi yang digunakan adalah daging dada ayam, tepung mocal, tepung terigu, merica bubuk, bawang putih bubuk, garam, kaldu blok, tepung tapioka, air es, telur, dan tepung panir. Parameter yang diamati adalah kualitas fisik (nilai pH, daya ikat air, dan keempukan) dan kualitas sensoris (warna, rasa, tekstur, dan daya terima). Data hasil uji karakteristik fisik dianalisis dengan analisis variansi rancangan acak lengkap pola searah. Perbedaan rerata diuji dengan uji *Duncan’s New Multiple Range Test* (DMRT), sedangkan data hasil uji sensoris dianalisis dengan analisis non parametrik uji Hedonik Kruskal-Wallis. Hasil penelitian menunjukkan bahwa penambahan substitusi *filler* tepung “mocal” tidak berpengaruh nyata terhadap nilai pH, daya ikat air, dan keempukan ( $P < 0,05$ ). Uji Hedonik (H) menunjukkan bahwa penambahan substitusi *filler* tepung “mocal” tidak berpengaruh nyata terhadap warna, rasa, tekstur, dan daya terima. Kesimpulannya, penambahan substitusi *filler* tepung “mocal” sebanyak 20 sampai 60% tidak mengubah kualitas fisik dan sensoris *chicken nuggets* sehingga produk *chicken nuggets* masih dapat diterima oleh konsumen.

**Kata kunci** : *Chicken nuggets*, *Filler* tepung “mocal”, Kualitas fisik, Kualitas sensoris.

**PHYSICAL AND SENSORY QUALITY OF CHICKEN NUGGETS  
WITH SUBSTITUTION OF “MOCAL” FLOUR FILLER  
(modified cassava flour)**

**Meynar Jati Fitriadenti  
(06/197859/PT/05209)**

**ABSTRACT**

The purpose of this study was to investigate the effect of various balances of wheat flour with “mocal” flour (modified cassava flour) on physical and sensory characteristics of chicken nuggets. The materials used were chicken breast meat, “mocal” flour, wheat flour, pepper powder, garlic powder, salt, block broth, tapioca flour, ice water, egg, and bread crumble. Variables observed were physical characteristics (pH values, water-holding capacity, and tenderness) and sensory characteristics (color, taste, texture, and acceptability). The data of physical quality was analyzed by analysis of variance, from completely randomized design. The differences between means were tested by Duncan’s New Multiple Range Test, while the data of sensory tests were analyzed by nonparametric Kruskal-Wallis Hedonic test. The results showed that the addition of “mocal” flour filler substitution did not significantly affect the value of pH, water-holding capacity, and tenderness ( $P < 0.05$ ). Hedonic test (H) showed that addition of flour filler mocal substitution did not affect significantly on color, taste, texture, and acceptability. In conclusion, the addition of “mocal” flour filler substitution with 20% to 60% did not improve the physical and sensory characteristics of chicken nuggets and that the chicken nuggets products could be accepted by the consumers.

Keywords: Chicken nuggets, “Mocal” flour filler, Physical quality, and Sensory quality