

KUALITAS FISIK DAN ORGANOLEPTIK SOSIS SAPI DENGAN PENAMBAHAN BAHAN PENGIKAT GELATIN PADA LEVEL BERBEDA

Prastyo Nugroho
98/122161/PT/03651

2006

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh level bahan pengikat gelatin terhadap kualitas fisik dan organoleptik sosis sapi. Materi penelitian yang digunakan adalah daging sapi Peranakan Ongole (PO), bahan pengikat gelatin, tepung tapioka serta bumbu-bumbu yang terdiri dari bawang putih, garam, merica dan gula. Daging bagian *round* dibersihkan dari jaringan ikat, kemudian digiling lalu dibagi menjadi lima level perlakuan yaitu: 1). level I, tanpa penambahan gelatin (0% gelatin); 2) level II, dengan penambahan 2,5% gelatin; 3) level III, dengan penambahan 5% gelatin; 4) level IV, dengan penambahan 7,5% gelatin; dan 5) level V, dengan penambahan 10% gelatin. Variabel yang diamati adalah sifat fisik (pH, daya ikat air (DIA) dan susut masak) dengan setiap pengamatan diulang tiga kali serta sifat organoleptik (warna, rasa, tekstur, kekenyalan dan daya terima) yang dilakukan dengan skala penilaian menggunakan 15 orang panelis. Data sifat fisik dianalisis dengan analisis variansi pola searah, dan rerata yang berbeda diuji dengan DMRT (*Duncan's New Multiple Range Test*). Data sifat organoleptik dianalisis non parametrik dengan uji *Hedonic* menurut Kruskal-Wallis. Hasil analisis statistik menunjukkan bahwa penambahan level bahan pengikat gelatin yang berbeda berpengaruh nyata ($P < 0,05$) terhadap nilai susut masak dan DIA tetapi tidak berpengaruh secara nyata terhadap nilai pH. Uji *Hedonic* menunjukkan bahwa penambahan level bahan pengikat gelatin tidak berpengaruh nyata terhadap warna, tetapi berpengaruh nyata terhadap rasa, tekstur, kekenyalan dan daya terima. Peningkatan level bahan pengikat gelatin menurunkan susut masak dan meningkatkan daya ikat air, serta menurunkan skor rasa, tekstur, kekenyalan dan daya terima sosis. Penambahan gelatin sebanyak 2,5% merupakan level yang paling baik.

(Kata Kunci: Sosis sapi, Bahan pengikat gelatin, Kualitas fisik, Kualitas organoleptik)

**PHYSICAL AND ORGANOLEPTICAL QUALITIES OF BEEF SAUSAGE
MADE WITH THE ADDITION OF GELATIN BINDER
AT DIFFERENT LEVEL**

Prastyo Nugroho
98/122161/PT/03651

2006

ABSTRACT

The experiment was conducted to determine the effect of various levels of gelatin binder on the physical and organoleptical qualities of beef sausage. Round from Ongole Crossbred meat, gelatin binder, tapioca flour, flavourings consisted of garlic powder, salt, pepper and sugar were used in this experiment. Meat was cleaned from visible connective tissue and then divided into five levels of binder treatment i.e : 1). without gelatin; 2). 2.5% gelatin; 3). 5% gelatin; 4). 7.5% gelatin; and 5). 10% gelatin. The variables observed were physical qualities (pH, water-holding capacity and cooking loss) and organoleptical qualities (color, taste, texture, toughness and acceptability). Physical qualities data were analyzed using analysis of variance of One Way Classification (Completely Randomized Design) and the mean differences were tested by Duncan's New Multiple Range Test (DMRT). Organoleptical qualities data were analyzed using Hedonic test by Kruskal-Wallis. The result showed that addition of gelatin binder influenced significantly ($P < 0.05$) the cooking loss and water-holding capacity, but not on pH. Hedonic test showed that there was not any significant difference was found on color, but there was any significant difference on taste, texture, toughness and acceptability of beef sausage. In conclusion, the increase of gelatin levels decreased significantly the cooking loss and increased significantly the water-holding capacity, and decreased significantly the taste, texture, toughness and acceptability. The best level of binder of beef sausages was 2.5% of gelatin.

(Key words: Beef sausage, Gelatin binder, Physical quality, Organoleptical quality)