KUALITAS FISIK DAN ORGANOLEPTIK NUGGETS AYAM KAMPUNG DENGAN LEVEL GARAM DAN LAMA SIMPAN YANG BERBEDA

FATHONY MUENIF (03628/PT)

INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan organoleptik *nuggets* ayam kampung dengan penggunaan level garam dan lama simpan yang berbeda. Materi penelitian yang digunakan adalah 4 kg daging ayam kampung, remahan roti, lada hitam dan air. Perlakuan pada penelitian ini terdapat 2 level perlakuan yaitu level garam 2%, 3%, 4% dan lama simpan yaitu 0, 3 dan 6 hari dengan tiga kali ulangan. Daging dada ayam kampung dicacah menjadi serat berdiameter ± 1 mm. Tepung terigu, lada hitam, bubuk bawang putin, garam ditimbang kemudian ditambahkan ke dalam daging yang telah dicacah, kemudian ditambahkan air dan dimixer selama 2 menit sehingga'adonan tercampur sempurna. Adonan dipotong dengan berat adonan 25±1 g dan ketebalan 1,5 cm per potong kemudian dikukus selama 15 menit, digulirkan pada kocokan telur dan remahan roti. Penggorengan dilakukan pada suhu 120 °C sampai 140 °C selama 2 menit. *Nuggets* disimpan pada suhu 4 °C. Pengujian meliputi kualitas fisik dan organoleptik. Kualitas fisik yang diamati adalah pH dan keempukan. Pengujian kualitas organoleptik meliputi warna, rasa, tekstur, dan keempukan dilakukan dengan skala penilaian menggunakan 15 orang panelis tidak terlatih. Data kualitas dianalaisis dengan analisis variansi pola faktorial 3x3. Perbedaan rerata diuji dengan *Duncan's New Multiple Range Test.* Kualitas organoleptik diuji non-parametik H test menurut Kruskal-Wallis. Dari hasil analisis terlihat bahwa nilai pH, keempukan, dan warna rnenunjukkan hasil yang berbeda nyata. Nilai pH *nuggets* ayam kampung relatif naik dengan adanya penambahan garam, sedang pada penggunaan garam yang meningkat dihasilkan nilai keempukan yang menurun. Nilai pH dan keempukan mengalami penurunan seiring dengan bertambahnya lama simpan. Level garam 4% serta lama simpan selama 0 hari memberikan nilai pH, keempukan, warna, rasa, dan tekstur nuggets yang lebih baik. Konsumen memberikan penilaian bahwa *nuggets* ayam kampung level garam 2% dan lama simpan 0 hari memiliki skor tertinggi.

(kata kunci :*Chicken nuggets,* Kualitas fisik, Kualitas organoleptik, Garam, Lama simpan).

THE PHYSICAL AND ORGANOLEPTIC QUALITY OF THE FREE-RANGE CHICKEN NUGGETS IN THE DIFFERENT LEVEL OF THE SALT AND SHELF LIFE

FAHONY MUENIF (98/121537/PT/03628)

ABSTRACT

The purpose of this experiment was to obtain the level of salt and shelflife in the making of nuggets with a better physical an organoleptical quality. The materials used in this experiment were 4 kilograms of the free-range chicken meats, wheat, breadcrumb, and spices consisting or salts, garlic powder, black pepper, and water. There were two level treatments in this research; namely 2%, 3%, 4% in salt levels and shelf life of 0, 3, 6, days for three times repeatitions. Breast meat of the free-range chicken, were chopped becoming approximately 1 mm in diameter fibers. Wheat, black pepper, garlic powder and salts were weighed, added to the chopping meat; the ingridients, were, added with water and mixed for two minutes to get the perfect mixture. The mixture was sliced with weight of 25±1 g and thickness of 1.5 cm each. They were boiled for 15 minutes, rolled in mixed aggs and breadcrumb. The frying was done at temperatur of 120° C to 140° C for 2 minutes. The chicken nuggets were kept at 4° C. The test included phyiscal and organoleptical quality. The observed physical qualities were pH and softness. The organoleptical qualities test included colour, taste and texture, obtained with a mark scale by untrained panelists. The physical quality data were analysed by variance analisys of factorial 3x3. The differences between means were tested by Duncan's New Multiple Range Test. The organoleptik quality wa tested by non-parametric H test according to Krukal-Wallis. From the result of analysis, it was seen that values of pH, softness, and the color showed the results that differ significantly. The value of pH of the free-range chicken nuggets relatively increases with existing the addition of salt, whereas in the usage of salt that increases, it was resulted the value of softness that decreases. Value of pH and softness experiences decrease as increasing the storing time. The 4% in salt levels and 0 day in the storing time provides the value of pH, softness, color, taste, and texture of nuggets that is better. Consumer gives the rating that the free-range chicken nuggets with treatment 2% in salt level and 0 day in the storing time have the highest scores.

(keywords : Chicken nuggets, Physical quality, Organoleptic quality, Salt, Shelf life)