

## PENGARUH METODE BUANG BULU YANG BERBEDA TERHADAP KADAR LEMAK, KUALITAS FISIK, DAN SENSORIS BAKSO DAGING AYAM

Feri Agung Nugroho  
2006/194861/PT/05112

### INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh metode buang bulu yang berbeda terhadap kadar lemak, kualitas fisik dan sensori bakso daging ayam. Penelitian ini dilakukan dengan dua perlakuan, yaitu buang bulu dengan *scalding* dan *non scalding*. Uji yang dilakukan meliputi uji kadar lemak, uji kualitas fisik yaitu uji pH, daya ikat air dan keempukan, dan uji sensoris meliputi warna, rasa dan aroma, tekstur, kekenyalan dan daya terima. Data hasil uji karakteristik fisik dan kadar lemak dianalisis dengan *Independent-Sample T-test*. Data uji sensoris dianalisis dengan analisis *non parametrik* melalui uji *Hedonik Kruskal-Wallis*. Hasil penelitian menunjukkan bahwa metode buang bulu dengan *scalding* dan *non scalding* pada pemotongan ayam tidak berpengaruh nyata terhadap kadar lemak, nilai pH, daya ikat air, keempukan, warna, rasa dan aroma, tekstur, kekenyalan, dan daya terima pada bakso daging ayam. Bakso daging ayam dengan metode *scalding* dan *non scalding* secara berurutan mempunyai rerata kadar lemak 1,08% dan 1,11%, nilai pH 6,62 dan 6,65, daya ikat air 57,54% dan 59,32%, keempukan 1,49 (mm/g) dan 1,54 (mm/g). Data hasil uji sensoris bakso daging ayam dengan metode buang bulu *scalding* dan *non scalding* secara berurutan adalah rerata warna 3,47 dan 4,00, rerata rasa dan aroma 4,13 dan 3,87, rerata tekstur 3,33 dan 3,60, rerata kekenyalan 3,60 dan 3,67 serta rerata daya terima 3,87 dan 3,73. Berdasarkan hasil penelitian dapat disimpulkan bahwa metode buang bulu *non scalding* tidak mengubah kadar lemak; kualitas fisik yang meliputi nilai pH, daya ikat air, dan keempukan; serta tidak mengubah kualitas sensoris bakso daging ayam.

Kata kunci : Bakso daging ayam, *Scalding*, *Non scalding*, Kadar lemak, Kualitas fisik, Sensoris.

## THE INFLUENCE OF DIFFERENT FEATHERING METHOD ON FAT CONTENT, PHYSICAL AND SENSORY QUALITY CHICKEN MEATBALLS

Feri Agung Nugroho  
2006/194861/PT/05112

### ABSTRACT

This study aimed to know the influence of different feathering method on fat content, the physical and sensory quality of chicken meatballs. Two treatments were used in this research, namely scalding feathering and non scalding. Test was conducted on fat content, physical quality parameter that were the pH test, water-holding capacity and tenderness, and sensory testing of color, flavor, texture, tenderness and acceptability. The physical data and fat content were analyzed using *Independent-Sample T-test*. Sensory test data were analyzed with nonparametric analysis by *Kruskal-Wallis hedonic test*. The results showed that the method feathering scalding and non-scalding at chickens did not significantly affect fat content, pH value, water-holding capacity, tenderness, color, flavor, texture, toughness and acceptability of the chicken meatballs. The chicken meatballs using scalding method and non-scalding method have average fat content of 1.08% and 1.11%, pH value 6.62 and 6.65, water-holding capacity 57.54% and 59.32%, and tenderness 1.49 (mm/g) and 1.54 (mm/g) respectively. The sensory test result showed chicken meatballs with scalding and non-scalding feathering method have average color of 3.47 and 4.00, average flavor of 4.13 and 3.87, mean texture 3.33 and 3.60, average toughness 3.60 and 3.67, and average of acceptability 3.87 and 3.73. Based on the results can be concluded that the feathering method non-scalding did not change fat content, physical quality; including pH value, water-holding capacity, and tenderness; and did not change the sensory quality of the chicken meatballs.

Keywords: Chicken meatballs, Scalding, Non scalding, Fat content, Physical quality, Sensory quality.