

KUALITAS FISIK DAN KARAKTERISTIK SENSORIS SOSIS DAGING DOMBA DENGAN SUBSTITUSI TEMPE

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan karakteristik sensoris sosis daging domba dengan substitusi tempe. Level substitusi tempe yang digunakan dalam penelitian ini adalah 0, 5, 10, 15, dan 20%. Uji kualitas fisik meliputi nilai pH, keempukan, dan daya ikat air. Uji karakteristik sensoris meliputi warna, rasa, tekstur, kekenyalan, dan daya terima. Data kualitas fisik dianalisis dengan analisis variansi pola searah dari *Completely Randomized Design* (CRD). Data karakteristik sensoris diuji dengan analisis statistik non-parametrik dengan uji *Hedonik Kruskal Wallis*. Perbedaan rerata diuji dengan *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan bahwa peningkatan level substitusi tempe sampai 5% tidak menurunkan DIA sosis, sedangkan nilai pH dan keempukan tidak menurun pada peningkatan level substitusi tempe sampai 20%. Peningkatan level substitusi tempe sampai 5% tidak menurunkan skor tekstur dan kekenyalan sosis, sedangkan skor rasa dan daya terima tidak menurun pada peningkatan level substitusi tempe sampai 10%, dan skor warna tidak menurun pada peningkatan level substitusi tempe sampai 15%.

(Kata kunci: Daging domba, Tempe, Sosis, Kualitas fisik, Karakteristik sensoris)

PHYSICAL QUALITY AND SENSORY CHARACTERISTICS OF LAMB SAUSAGES WITH *TEMPE* SUBSTITUTION

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ABSTRACT

The objective of this experiment was to determine the physical quality and sensory characteristics of lamb sausage with *tempe* substitution. The level of *tempe* substitution used in this experiment was 0, 5, 10, 15, and 20%, respectively. The physical quality test consisted of pH value, tenderness, and water-holding capacity. The sensory characteristics test consisted of color, flavor, texture, toughness, and acceptability. The data of physical quality were analyzed statistically by analysis of variance from Completely Randomized Design (CRD). The data of sensory characteristics were analyzed statistically by non-parametric with Hedonik Kruskal Wallis test. Duncan's New Multiple Range Test was used to determine the mean differences, qualitatively and descriptively. The results showed that the level increase of *tempe* substitution up to 5% did not decrease water-holding capacity, while the pH value and tenderness did not decrease on the level increase of *tempe* substitution up to 20%. The level increase of *tempe* substitution up to 5% did not decrease texture and toughness value, while the flavor and acceptability did not decrease on the level increase of *tempe* substitution up to 10%, and the color did not decrease on the level increase of *tempe* substitution up to 15%.

(Key words: Lamb meat, *Tempe* substitution, Sausage, Physical quality, Sensory characteristics)