



**PENGARUH LEVEL *FILLER* KENTANG TERHADAP RADAR LEMAK,
KUALITAS FISIK DAN ORGANOLEPTIK
*CORNED CHICKEN***

MELANI

98/122439/PT/03682

2003

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh proporsi *filler* terhadap kadar lemak, kualitas fisik dan organoleptik *corned chicken*, sehingga dapat diketahui besarnya proporsi kentang yang dapat ditambahkan untuk menghasilkan *corned chicken* dengan kualitas yang baik. Materi penelitian yang digunakan adalah 5 kg daging ayam broiler bagian dada yang sudah dibuang tulang dan kulitnya, kentang, bumbu-bumbu (bawang merah dan lada halus), kaldu ayam, garam, nitrit dan asam askorbat. Rancangan penelitian ini menggunakan rancangan acak lengkap pola searah dengan lima macam perlakuan level penambahan *filler* kentang pada formula *corned chicken*, dan perbedaan yang ada dilanjutkan dengan uji Duncan's New Multiple Range Test, sedangkan data sifat organoleptik dianalisis dengan statistik non parametrik dengan uji H menurut Kruskal-Wallis. Hasil analisis tidak menunjukkan perbedaan nyata pada kadar lemak. Perbedaan nyata ($P < 0,05$) akibat penambahan *filler* kentang ditemukan pada pH, Daya Ikat Air (DIA), dan susut masak. Hasil uji organoleptik *corned chicken* tidak menunjukkan perbedaan nyata pada rasa dan tekstur. Dapat disimpulkan bahwa penambahan *filler* kentang pada formula *corned chicken* akan memberikan kualitas fisik dan organoleptik *corned chicken* yang baik sehingga produk dapat diterima secara umum.

(Kata kunci: *Corned Chicken*, Kentang, Kadar Lemak, Kualitas Fisik, Kualitas Organoleptik)

**THE EFFECT OF POTATOES FILLER LEVEL ON FAT CONTENT,
PHYSICAL AND ORGANOLEPTICAL CHARACTERISTIC OF
CORNED CHICKEN**

MELANI

98/122439/PT/03682

2003

ABSTRACT

The experiment was conducted to investigate the effect of potatoes filler level on fat content, physical and organoleptical characteristics of corned chicken, and could know how much level potatoes added to produced corned chicken which it better. The materials for producing corned chicken were 5 kg of skinless broiler breast meats skinless and boneless, potatoes, spices which contents of onion and pepper, broth of chicken, salt, nitrite and ascorbic acid. The parameters observed were fat content and physical characteristics, which were tested by oneway analysis of variance and continued by Duncan's New Multiple Range Test (DMRT). The organoleptical characteristics was analysis by non parametrics statistical with Hedonic Kruskal-Wallis methode. The results showed no significant differences on fat content. The significant differences ($P < 0,05$) of potatoes filler level were found on pH, waterholding capacity (WHC) and cooking loss. The results of organoleptical test showed no significant differences on flavour and textur. It was concluded that the increase of potatoes filler level made fat content, physical and organoleptical characteristics better, and the product was generally accepted.

(key word: Corned Chicken, Potatoes, Fat Content, Physical Characteristics, Organoleptical Characteristics)