

PENGARUH LEVEL *FILLER* TEPUNG TERIGU TERHADAP KADAR AIR,  
KADAR LEMAK, KUALITAS FISIK DAN ORGANOLEPTIK  
*DUCK NUGGETS*

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**Intisari**

Penelitian ini bertujuan untuk mengetahui pengaruh level *filler* tepung terigu terhadap kualitas kimia, fisik dan organoleptik *duck nuggets*. *Duck nuggets* dibuat dari daging itik dewasa. Komposisi *duck nuggets* terdiri dari 84% daging dengan *filler* dan 16% bumbu-bumbu berupa garam 1%, bubuk bawang putih 0,6%, bubuk lada hitam 0,4%, dan air 14%. Daging dibagi menjadi lima perlakuan yaitu 1) 100% daging itik tanpa penambahan *filler*, 2) 95% daging dan 5% *filler*, 3) 90% daging dan 10% *filler*, 4) 85% daging dan 15% *filler* dan 5) 80% daging dan 20% *filler*. Variabel yang diamati adalah kadar air, kadar lemak, sifat fisik (pH dan keempukan) *duck nuggets*, dengan setiap pengamatan diulang tiga kali, dan kualitas organoleptik (rasa, warna dan tekstur). Data kadar air, kadar lemak dan kualitas fisik dianalisis dengan analisis variansi rancangan acak lengkap pola searah, dilanjutkan dengan *Duncan's New Multiple Range Test*. Data sifat organoleptik dianalisis non parametris dengan uji H menurut Kruskal dan Wallis. Hasil penelitian menunjukkan bahwa penambahan tepung terigu berpengaruh sangat nyata ( $P < 0,01$ ) terhadap nilai pH, kadar lemak, kadar air, dan berpengaruh nyata ( $P < 0,05$ ) terhadap keempukan, sedangkan hasil uji H menurut Kruskal dan Wallis menunjukkan bahwa penambahan tepung terigu berpengaruh tidak nyata terhadap rasa tetapi berpengaruh nyata ( $P < 0,05$ ) terhadap warna dan tekstur. Kesimpulannya, tepung terigu dapat ditambahkan sampai 10% pada formula *duck nuggets*, dengan kadar air dan kadar lemak tertinggi, penambahan sebanyak 5% untuk kualitas fisik terbaik dan 15% untuk kualitas organoleptik terbaik.

**(Kata kunci:** *Duck Nuggets*, Kualitas Fisik, Kualitas Organoleptik, Kadar Air dan Kadar Lemak, *Filler* Tepung Terigu)

THE EFFECT OF FILLER LEVEL OF WHEAT FLOUR ON WATER AND  
FAT CONTENT, PHYSICAL AND ORGANOLEPTICAL QUALITY  
OF DUCK NUGGETS

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**ABSTRACT**

The objective of this experiment was to evaluate the effect of filler level of wheat flour on chemical, physical and organoleptical quality of duck nuggets. Duck nuggets was made from adult duck meat. The amount of meat and wheat flour was 84% of total, and the rest 16% were 1% salt, 0,6% garlic powder, 0,4% black pepper powder, and 14% water. There were five treatments in the experiment, namely 1) 100% duck meat, 2) 95% duck meat and 5% filler, 3) 90% duck meat and 10% filler, 4) 85% duck meat and 15% filler, 5) 80% duck meat and 20% filler. The variables observed were water and fat contents, physical quality (pH and tenderness) of duck nuggets, with three times of replication, and organoleptical quality (taste, colour, and texture). Water content, fat content and Physical quality data were analyzed by using analysis of variance, and were further tested by using Duncan's New Multiple Range Test on the significant differences. Organoleptical quality data were analyzed by using Hedonic test by Kruskal-Wallis. The results indicated that addition of wheat flour affected highly significant ( $P < 0,01$ ) on pH, fat and water contents, and affected significantly ( $P < 0,05$ ) on tenderness, while Hedonic test showed that addition of wheat flour did not affect significantly on taste, but affected significantly ( $P < 0,05$ ) on colour and texture of duck nuggets. It was concluded that wheat flour could be incorporated up to 10% in the formula which resulted high water and fat contents in the duck nuggets. The 5% filler resulted the best physical and 15% filler resulted the best organoleptical quality of duck nuggets.

(Key words: Duck Nuggets, Physical and Organoleptical Quality, Water and Fat Content, Wheat Flour Filler)