

**PENGARUH PERBEDAAN MACAM DAGING DAN LEVEL SKIM
TERHADAP KARAKTERISTIK KIMIA, FISIK, DAN
ORGANOLEPTIK DUCK NUGGETS**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan macam daging dan level skim terhadap karakteristik kimia, fisik, dan organoleptik *duck nuggets*. *Duck nuggets* dibuat dengan menggunakan daging itik petelur afkir bagian dada, bagian paha, dan campuran antara bagian dada dan bagian paha ditambah dengan tiga macam level skim yaitu 10%, 15%, dan 20%. Variabel yang diamati adalah karakteristik kimia (kadar air dan lemak), karakteristik fisik (pH, keempukan, dan nilai adhesi), karakteristik organoleptik (rasa, tekstur, dan warna). Data yang diperoleh dari uji karakteristik kimia dan karakteristik fisik dianalisis dengan menggunakan analisis variansi. Uji organoleptik dianalisis dengan menggunakan analisis statistik nonparametrik dengan uji chi kuadrat (χ^2). Hasil penelitian menunjukkan bahwa macam daging dan level skim berpengaruh nyata ($P < 0,01$) terhadap kadar air, kadar lemak, pH, dan keempukan tetapi berpengaruh tidak nyata terhadap nilai adhesi dan karakteristik organoleptik (rasa, warna, dan tekstur). Hasil penelitian juga menunjukkan bahwa interaksi antara macam daging dan level skim berpengaruh nyata ($P < 0,01$) terhadap kadar air, kadar lemak, dan pH *duck nuggets*, namun berpengaruh tidak nyata terhadap keempukan, nilai adhesi, dan karakteristik organoleptik. Kesimpulan yang dapat diambil adalah karakteristik kimia dan fisik yang terbaik diperoleh dari *duck nuggets* yang dibuat dari daging dada dengan level skim 20%. Karakteristik organoleptik pada *duck nuggets* adalah sama untuk semua perlakuan.

(Kata kunci : Macam Daging, Level Skim, Karakteristik Kimia, Karakteristik Fisik, Karakteristik Organoleptik, *Duck Nuggets*)

**THE EFFECT OF DIFFERENT TYPE OF MUSCLE AND
LEVEL OF SKIM ON CHEMICAL, PHYSICAL, AND
ORGANOLEPTICAL CHARACTERISTICS
OF DUCK NUGGETS**

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ABSTRACT

The objective of this research was to investigate the effect of different type of muscle and level of skin on chemical, physical and organoleptical characteristics of duck nuggets. The duck nuggets preparation used breast, thigh, and a combination between breast and thigh of culled laying ducks meat added with three kinds level of skin namely 10, 15, and 20%. Variables measured were: chemical characteristics (water and fat content), physical characteristics (pH, tenderness, and adhesion), and organoleptical characteristics (taste, colour, and texture). The data collected from chemical and physical characteristics test were analyzed by using analysis of variance. The data collected from organoleptical quality test were analyzed by using analysis of nonparametric statistic Chi Square (χ^2). The results showed that type of muscle and level of skin significantly affected ($P < 0,01$) water and fat content, pH, and tenderness but did not significantly affect adhesion and organoleptical characteristics. The results showed that interaction between type of muscle and level of skin was significant ($P < 0,01$) on water and fat content, and pH but was not significant on tenderness, adhesion, and organoleptical characteristics respectively. In conclusion, the best chemical and physical characteristics of duck nuggets can be made from breast meat with 20% level of filler. Organoleptical characteristics of duck nuggets were same for all treatment.

(Key Words: Type of Muscle, Level of Skim, Chemical Characteristic, Physical Characteristic, Organoleptical Characteristic, Duck Nuggets)