

**PENGARUH PENGGANTIAN DAGING AYAM DENGAN DAGING ENTOG DAN
LEVEL KONSENTRASI ASAP CAIR TERHADAP KARAKTERISTIK
FISIK DAN ORGANOLEPTIK SOSIS**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggantian daging ayam dengan daging entog dan perbedaan konsentrasi asap cair terhadap karakteristik fisik dan organoleptik sosis. Bahan pembuatan sosis adalah daging, tepung tapioka, susu skim, bawang putih, garam, gula, merica, ketumbar, es batu, nitrit, fosfat dan asap cair. Level penggantian daging dada ayam dengan entog adalah 0, 25, 50, 75 dan 100%. Konsentrasi asap cair yang dipakai adalah 0, 1, 2 dan 3%. Parameter yang diamati meliputi karakteristik fisik dan kadar protein diuji dengan analisis variansi pola faktorial (5 X 4) yang dilanyutkan dengan *Duncan's New Multiple Range Test* (DMRT). Karakteristik organoleptik diuji Hedonik *Kruskal-Wallis*. Hasil analisis tidak menunjukkan perbedaan nyata pada pH. Perbedaan nyata ($P < 0,05$) akibat penggantian daging ayam dengan daging entog ditemukan pada daya ikat air, keempukan dan kadar protein. Konsentrasi asap berpengaruh nyata ($P < 0,05$) terhadap keempukan dan kadar protein. Hasil uji organoleptik sosis menunjukkan perbedaan nyata pada warna dan tekstur, tetapi tidak berbeda pada flavor, *peel ability* dan palatabilitas. Dapat disimpulkan bahwa peningkatan penggantian daging ayam dan konsentrasi asap cair mengakibatkan kenaikan kadar protein dan keempukan sosis. Produk dapat diterima secara umum.

(Kata Kunci: Daging Ayam, Daging Entog, Asap Cair, Sosis, Karakteristik Fisik, Kadar Protein, Karakteristik Organoleptik)

**THE EFFECT OF CHICKEN MEAT REPLACEMENT BY MUSCOVY DUCK
MEAT AND LEVEL OF LIQUID SMOKE CONCENTRATION ON PHYSICAL
AND ORGANOLEPTICAL CHARACTERISTIC OF SAUSAGE**

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ABSTRACT

The experiment was conducted to investigate the effect of chicken meat replacement by Muscovy duck meat and differences of liquid smoke concentration on sausage's physical and organoleptical characteristic. The material for producing sausages were meat, tapioca flour, skim milk, garlic, salt, sugar, pepper, coriander, ice, nitrite, phosphate and liquid smoke. The chicken and Muscovy duck breast meats replacement levels were 0, 25, 50, 75 and 100%. Liquid smoke's concentration was 0, 1, 2 and 3%. The parameters observed were physical characteristic and protein content, which were tested by factorial analysis of variance (5 X 4) and continued by Duncan's New Multiple Range Test (DMRT). The organoleptical characteristic was analysed by Hedonic Kruskal-Wallis method. The results showed no significant differences on pH were observed. The significant difference ($P < 0,05$) of chicken meat replacement was found on water-holding capacity, tenderness and protein content. Liquid smoke concentration influenced significantly on tenderness and protein content ($P < 0,05$). The result of organoleptical test showed significant differences on colour and texture, but did not on flavour, peel ability and palatability. It was concluded that the increase of chicken meat replacement and liquid smoke concentration increased protein content and tenderness. The products were generally accepted.

(Key words: Chicken Meat, Muscovy Duck Meat, Liquid Smoke, Sausage, Physical Characteristic, Protein Content, Organoleptical Characteristic)