

**PENGARUH LEVEL PATI MAIZENA TERHADAP
KUALITAS FISIR DAN ORGANOLEPTIK
CHICKEN NUGGETS**

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INTISARI

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Penelitian ini bertujuan untuk mengetahui level *filler* pati maizena yang dapat menghasilkan *chicken nuggets* dengan kualitas fisik dan organoleptik yang lebih baik. *Chicken nuggets* yang dibuat pada penelitian ini menggunakan daging dada ayam *broiler*, pati maizena, bumbu-bumbu dan remahan roti. Daging setelah dipisahkan dari tulang, kulit dan jaringan ikatnya dibagi menjadi lima perlakuan, yaitu perlakuan I 100% daging dada (tanpa penambahan *filler*), perlakuan II 97,5% daging dada dan 2,5% *filler*, perlakuan III 95% daging dada dan 5% *filler* perlakuan IV 92,5% daging dada dan 7,5% *filler* dan perlakuan V 90% daging dada dan 10% *filler*. Pengujian yang dilakukan yaitu uji organoleptik (warna, rasa dan tekstur) dan uji fisik (pH dan keempukan). Data yang diperoleh dari uji organoleptik dianalisis non parametris dengan uji H menurut Kruskal dan Wallis. Data uji fisik dianalisis dengan analisis variansi rancangan acak lengkap pola searah. Hasil uji H menunjukkan bahwa penambahan pati maizena berpengaruh nyata ($P < 0,05$) terhadap warna tetapi tidak berpengaruh nyata terhadap rasa dan tekstur. Hasil uji Duncan terhadap uji fisik menunjukkan bahwa penambahan pati maizena berpengaruh nyata ($P < 0,05$) terhadap keempukan tetapi tidak berpengaruh pada nilai pH. Kesimpulan penelitian ini adalah bahwa penambahan *filler* pati maizena sampai level 10% dapat menghasilkan *chicken nuggets* dengan kualitas fisik dan organoleptik yang lebih baik sehingga produk *chicken nuggets* diharapkan masih dapat diterima oleh konsumen.

(Kata kunci: *Chicken Nuggets*, Kualitas Fisik, Kualitas Organoleptik, *Filler* Pati Maizena)

THE EFFECT OF MAIZE STARCH LEVEL ON PHYSICAL AND ORGANOLEPTICAL QUALITY OF CHICKEN NUGGETS

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ABSTRACT

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The objective of this research was to investigate the level of maize starch as a filler in producing chicken nuggets on physical and organoleptical quality. The chicken nuggets were made from broiler breasts meat, maize starch, food seasoning and bread crumbs. Boneless, skinless chicken breasts were trimmed off of external fat and visible connective tissue, and then were divided into five treatments: 1) treatment I, 100% chicken breast meat (without added filler), 2) treatment II, 97,5% chicken breast meat and 2,5% filler, 3) treatment III, 95% chicken breast meat and 5% filler, 4) treatment IV, 95,5% chicken breast meat and 7,5% filler, 5) treatment V, 90% chicken breast meat and 10% filler. The organoleptical quality was tested on taste, texture and colour, physical quality was tested on pH and tenderness. The Organoleptical quality data was analysed non parametric by the H test from Kruskal-Wallis and physical quality data were analysed by using one way clasification anlaysis of variance. The result indicated that the addition of maize starch affected significantly ($P < 0,05$) on the tenderness, whereas pH was not affected significantly. The result of H test indicated that the addition of maize starch affected significantly ($P < 0,05$) on the colour, the taste and texture were not affected significantly. The conclusion of this research was that the addition of maize starch up to 10% as a filler could produce chicken nuggets with better physical and organoleptical quality, so that the chicken nuggets product could be accepted by the consumer.

(Key Words: Chicken Nuggets, Physical Quality, Organoleptical Quality, Maize Starch)