

**KUALITAS FISIK DAN ORGANOLEPTIK BAKSO DAGING DADA
AYAM DENGAN MACAM DAN IMBANGAN BAHAN
PENGISI YANG BERBEDA**

Siti Purwanti
95/102413/PT/03229

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan macam dan imbangan bahan pengisi terhadap kualitas fisik dan organoleptik bakso daging dada ayam. Bakso dibuat dari daging ayam bagian dada yang sudah dibuang tulang dan kulitnya. Bahan pengisi yang ditambahkan terdiri dari tepung tapioka, gandum dan sagu yang masing-masing dibagi menjadi tiga kelompok berdasarkan imbangannya dalam adonan, yaitu tepung:daging (20:80, 30:70 dan 40:60) sedangkan bumbu-bumbu yang ditambahkan terdiri dari bawang putih, merica dan garam serta es batu. Uji fisik meliputi pH, daya ikat air dan keempukan yang datanya dianalisis dengan analisis variansi pola faktorial 3x3 (tiga macam dan tiga imbangan bahan pengisi) dan perbedaan rerata diuji dengan *Duncan's New Multiple Range Test* (DMRT), sedangkan uji organoleptik meliputi uji warna, tekstur, rasa dan kekenyalan dan hasilnya dianalisis dengan uji-H menurut Kruskal-Wallis. Hasil penelitian menunjukkan bahwa macam bahan pengisi dan perbedaan imbangannya pada uji fisik berpengaruh nyata ($P < 0,05$) terhadap pH dan keempukan, sedangkan terhadap daya ikat air berpengaruh tidak nyata. Hasil uji organoleptik menunjukkan bahwa dengan macam bahan pengisi berpengaruh nyata ($P < 0,05$) terhadap tekstur, rasa dan kekenyalan dan berpengaruh tidak nyata terhadap warna. Perbedaan imbangan bahan pengisi berpengaruh nyata terhadap warna, tekstur, rasa dan kekenyalan. Hasil penelitian ini dapat disimpulkan bahwa kualitas bakso terbaik ditunjukkan dengan bahan pengisi tepung gandum pada imbangan tepung:daging 40:60, sedangkan kualitas organoleptik terbaik ditunjukkan dengan bahan pengisi tepung tapioka pada imbangan tepung:daging 20:80.

(Kata Kunci : Bakso Ayam, Bahan Pengisi, Kualitas Fisik dan Organoleptik

**THE PHYSICAL AND ORGANOLEPTICAL QUALITY OF
CHICKEN BREAST MEAT BALL BY DIFFERENT
KIND AND RATIO OF FILLER**

Siti Purwanti
95/102413/PT/03229

ABSTRACT

This experiment was conducted to know the effect of using different kind and ratio of filler on chicken breast meat ball physical and organoleptical quality. Chicken balls were made from boneless and skinless breast meat. The fillers which used were tapioca, wheat and sago flour. Each filler was divided into three groups based on the ratio in the batter. They were filler:meat (20:80, 30:70 and 40:60), other while the spices added were garlic, pipper, salt and ice. The physical test included pH, water holding capacity and tenderness. The data were analysed by analysis of variance of factorial 3x3 (three kind and three ratio) and the differences between means were examined by Duncan's Multiple Range Test. The organoleptical test included colour, texture, taste and elasticity and its results were analysed by H-test according to Kruskal-Wallis. The result showed that the kind of filler and differences of filler ratio significantly affected ($P < 0,05$) on pH and tenderness, and no significant effect on water holding capacity was found. The result of organoleptical showed that the kind of filler significantly affected ($P < 0,05$) on texture taste and elasticity but did not significantly affect on colour. The differences of filler ratio significantly affected ($P < 0,05$) on colour, texture, taste and elasticity. The result of experiment could be concluded that the best physical quality of chicken ball was shown by filler of wheat flour at ratio 40:60, while the best organoleptical quality was shown by filler of tapioca flour at ratio 20:80.

(Key Words : Chicken Ball, Filler, Physical and Organoleptical Quality)