

## **PENGARUH PENAMBAHAN ANGKAK DAN LAMA PENYIMPANAN TERHADAP TOTAL BAKTERI, KUALITAS KIMIA DAN SENSORIS KEBAB DAGING AYAM BROILER**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan angkak, lama penyimpanan, dan interaksi terhadap total bakteri, kualitas kimia (kadar air, protein dan lemak) dan sensoris (warna, rasa, aroma, tekstur, kekenyalan dan daya terima) kebab daging ayam broiler. Level penambahan angkak terdiri dari: 0, 1, dan 2 persen. Total bakteri diuji pada 0, 4, 8 dan 12 jam sedangkan kualitas kimia dan sensoris diuji pada 0 dan 12 jam. Data total bakteri dan kimia kemudian dianalisis menggunakan Rancangan Acak Lengkap (RAL) pola faktorial sedangkan data kualitas sensoris dianalisis menggunakan Analisis Friedman. Apabila terdapat perbedaan hasil maka akan diuji *Duncan's Multiple Range Test*. Hasil penelitian menunjukkan bahwa penambahan angkak berpengaruh sangat nyata terhadap total bakteri, warna, tekstur dan daya terima kebab daging ayam broiler. Lama penyimpanan berpengaruh sangat nyata terhadap total bakteri, warna, tekstur dan daya terima serta berpengaruh nyata terhadap kadar air, kadar protein dan kadar lemak kebab daging ayam broiler. Interaksi penambahan angkak dengan lama penyimpanan berpengaruh sangat nyata terhadap total bakteri, warna, tekstur dan daya terima serta berpengaruh nyata terhadap kadar air dan kadar protein. Penambahan angkak dapat mempertahankan kadar air, kadar protein, warna, tekstur dan daya terima kebab daging ayam broiler selama penyimpanan 12 jam. Penambahan angkak 2 persen dapat menurunkan total bakteri dalam batas yang dapat diterima selama penyimpanan 12 jam. Persentase penambahan angkak terbaik pada kebab daging ayam broiler adalah 2 persen.

Kata kunci: angkak, antibakteri, kebab, kebab daging ayam, kebab daging ayam broiler

## **EFFECT OF ANGKAK ADDITION AND STORAGE TIME ON TOTAL BACTERIA, CHEMICAL AND SENSORY QUALITIES OF BROILER CHICKEN KEBABS**

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### **ABSTRACT**

This study aim to determine the effect of angkak addition, storage time and interaction on total bacteria, chemical (water, protein and fat) and sensory (color, taste, aroma, texture, touchness and acceptability) qualities of broiler chicken kebabs. The addition level of angkak consists of: 0, 1 and 2 percent. Total bacteria was tested at 0, 4, 8 and 12 hours. Chemical and sensory qualities were tested at 0 and 12 hours. Total bacteria and chemical data were analyzed by Completely Randomized Design (CRD) factorial pattern while sensory quality data was analyzed by Friedman Analysis. If there was differences in result would be tested by Duncan's Multiple Range Test. The results showed that angkak addition was significant on total bacteria, color, texture and acceptability of broiler chicken kebabs. Storage time was significant on total bacteria, color, texture and acceptability and significant on water, protein and fat of broiler chicken kebabs. Interaction of angkak addition and storage time was significant on total bacteria, color, texture and acceptability and significant on water and protein of broiler chicken kebabs. Angkak addition increase on water, protein, color, texture and acceptability of broiler chicken kebabs during 12 hours of storage. Total bacteria decreased by 2 percent angkak addition within acceptable limits during 12 hours of storage. The best percentage of angkak was 2 percent.

Keywords: angkak, kebabs, chicken kebabs, broiler chicken kebabs