

**KUALITAS FISIK DAN ORGANOLEPTIK BAKSO DAGING ITIK
DENGAN MACAM DAN IMBANGAN FILLER YANG BERBEDA**

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan organoleptik bakso daging itik dengan menggunakan perbedaan macam *filler* serta imbangan *filler* dan daging. Bakso dibuat dari daging itik tanpa kulit dan tulang, dipotong kecil-kecil, kemudian digiling halus. Daging tersebut selanjutnya dibagi menjadi dua kelompok perlakuan penambahan *filler* yang berbeda (skim dan sagu). Tiap kelompok perlakuan tersebut dibagi menjadi tiga kelompok imbangan *filler* dan daging yang berbeda (20:80, 30:70, dan 40:60). Keenam kelompok tersebut dibuat adonan dengan penambahan macam dan imbangan *filler* yang sesuai dengan kelompoknya. Tiap adonan dicampur dengan bawang putih, lada, dan garam[^] yang telah dihaluskan, kemudian diblender sampai homogen dan potongan es kecil-kecil ditambahkan kedalamnya. Adonan tersebut dibuat bulatan kecil-kecil, kemudian direbus dalam air mendidih hingga terapung. Pengujian kualitas fisik dilakukan meliputi pH (derajat keasaman), daya ikat air dan keempukan. Data dianalisis dengan analisis variansi pola faktorial 2x3 (2 macam *filler*, 3 imbangan daging dan *filler*). Perbedaan rerata yang terjadi diuji dengan *Duncan's New Multiple Range Test* (DMRT). Uji kualitas Organoleptik menggunakan metode skoring terhadap sebelas panelis meliputi rasa, warna, tekstur, kekenyalan, dan data yang diperoleh dianalisis non parametrik dengan uji H menurut Kruskal-Wallis. Hasil penelitian menunjukkan bahwa bakso dengan *filler* sagu mempunyai kualitas fisik terbaik, diikuti skim. *Filler* skim menghasilkan kualitas organoleptik terbaik untuk rasa dan warna pada imbangan *filler* dan daging 20:80 dan 30:70, tetapi untuk tekstur dan kekenyalan terbaik dihasilkan oleh *filler* sagu pada imbangan daging:*filler* 70:30 dan 40:60.

(Kata kunci: Bakso daging itik, *Filler*, Kualitas fisik, Kualitas organoleptik)

**PHYSICAL AND ORGANOLEPTICAL QUALITY OF DUCK MEATBALLS
WITH DIFFERENT TYPE AND FILLER PROPORTION**

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ABSTRACT

The aim of this experiment was to investigate the physical and organoleptical quality of duck meatballs using different ratio of filler and meat. The meatballs were made from skinless and boneless, and were cut into pieces and were crushed delicately. The meat were divided into two different groups of experimental filler added (skim and sago). Every experimental group was divided into three different groups of filler to meat proportion (20:80, 30:70, and 40:60). Those six groups were made by different and proportion of filler according to their groups. Every batter was mixed with onion, pepper, and salt and were crushed delicately, and then, were blended homogeneously, and ice was put on it. The batters were made into small balls, boiled on bailing water until floating. Physical quality tests were done on pH, water-holding capacity, and tenderness. The data were analysed by variance analysis of 2x3 factorial (2 different filler, 3 ratio of filler to meat) pattern. The differences between means were tested by DMRT. The organoleptical test was done by scoring method by eleven panelists including taste, color, texture, toughness. The obtained data were analysed by non parametric with H-test's Kruskal-Wallis. The results showed that meatballs with sago filler had the best physical quality, followed by skim. The skim filler produced the best organoleptical quality for taste and color on ratio of filler and meat 20:80 and 30:70. the sago filler produced the best organoleptical quality for texture and toughness on the ratio of filler and meat 30:70 and 40:60.

(Key words: Duck meatball, *Filler*, Physical quality, Organoleptical quality)