

Pengaruh Perbandingan Daging Dada dan Paha terhadap
Sifat Fisik dan Organoleptik *Chicken Nuggets*
dengan *Filler* Tepung Terigu

M. Iqbal Miladisa

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan daging dada dan paha ayam sebagai bahan utama pembuatan *chicken nuggets* dengan menggunakan *filler* tepung terigu terhadap sifat fisik dan organoleptiknya. Komposisi *chicken nuggets* yang digunakan terdiri dari 16% bumbu-bumbu dan 84% campuran dari daging yang telah dipisahkan dari tulang dan kulit (90%) dan *filler* (10%). Perbandingan daging dada dan paha yang dibuat sebesar 100% : 0% (perlakuan I), 75% : 25% (perlakuan II) 50% : 50% (perlakuan III), 25% : 75% (perlakuan IV) dan 0% : 100% (perlakuan V). Pengujian yang dilakukan meliputi sifat fisik (pH dan keempukan) dan organoleptik (rasa, warna dan tekstur). Data uji fisik yang diperoleh kemudian dianalisis dengan analisis variansi rancangan acak lengkap pola searah dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* jika terdapat perbedaan. Data uji organoleptik dianalisis dengan uji H menurut Kruskal dan Wallis. Hasil uji Duncan menunjukkan perbedaan yang nyata ($P < 0,05$) diantara perlakuan terhadap nilai pH dan keempukan *chicken nuggets*. Hasil uji H tidak menunjukkan perbedaan yang nyata ($P < 0,05$) diantara perlakuan terhadap rasa, warna maupun tekstur *chicken nuggets*. Daging dada dan paha dengan perbandingan 50% : 50% menghasilkan sifat fisik dan organoleptik *chicken nuggets* yang paling baik.

(Kata kunci: *Chicken Nuggets*, Daging Dada, Daging Paha, Tepung Terigu, Sifat Fisik dan Organoleptik)



**Physical and Organoleptical Characteristic of
Chicken Nuggets Made of Breast and Thigh Meat
using Wheat Flour**

M. Iqbal Miladisa
96/107667/PT/03420

ABSTRACT

This research was conducted to evaluate the effect of breast and thigh meat as main ingredients of chicken nuggets using wheat flour on physical and organoleptical characteristics of chicken nuggets. Chicken nuggets composition were 16% of food seasonings and 84% of boneless and skinless broiler chicken (90%) and filler (10%). The breast and thigh ratios were 100% : 0% (treatment I), 75% : 25% (treatment II), 50% : 50% (treatment III), 25% : 75% (treatment IV) and 0% : 100% (treatment V). Parameters observed were physical (pH and tenderness) and organoleptical characteristic (taste, color and texture). Data of pH and tenderness were analysed by using one way classification of variance analysis (Completely Randomized Design). Any significant mean different were further tested by Duncan's New Multiple Range Test. Organoleptical data were analysed by using Hedonic Test by Kruskal and Wallis. The results showed that percentage of breast and thigh meat affected significantly pH and tenderness of chicken nuggets ($P < 0.05$). The Hedonic test showed that there was not any significant difference ($P < 0.05$) on the taste, color and texture of chicken nuggets. Percentage of breast and thigh meat at 50% : 50% produced the best physical and organoleptical characteristics of chicken nuggets.

(Key words: Chicken Nuggets, Breast Meat, Thigh Meat, Wheat Flour, Physical and Organoleptical Characteristic)