

KARAKTERISTIK FISIK DAN ORGANOLEPTIK SOSIS DAGING AYAM DENGAN MACAM *FILLER* YANG BERBEDA

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan macam *filler* yang berbeda pada sosis daging ayam terhadap karakteristik fisik dan organoleptik. *Filler* yang digunakan adalah tepung tapioka, maizena, terigu, beras dan sagu. *Filler* yang digunakan sebesar 10 % dari berat daging ayam. Bahan yang digunakan untuk membuat sosis daging ayam adalah daging dada ayam, *filler* dan bumbu-bumbu. Daging dada ayam setelah dipisahkan dari kulit dan tulang dan jaringan ikatnya dibagi untuk enam perlakuan; I, sosis daging dada ayam tanpa *filler*; II, sosis daging dada ayam dengan tepung tapioka; III, sosis daging dada ayam dengan tepung maizena; IV, sosis daging dada ayam dengan tepung terigu; V, sosis daging dada ayam dengan tepung beras; VI, sosis daging dada ayam dengan tepung sagu dan sosis komersial sebagai kontrol. Pengujian yang dilakukan adalah uji karakteristik fisik (pH, keempukan dan daya ikat air) dan uji karakteristik organoleptik (warna, rasa, tekstur, kekenyalan). Data karakteristik fisik dianalisis variansi pola searah dan perbedaan yang ada dilanjutkan uji *Duncan's New Multiple Range Test*, sedangkan data karakteristik organoleptik dianalisis statistik non parametrik menurut Kruskal-Wallis. Macam *filler* menghasilkan perbedaan yang nyata ($P < 0,05$) terhadap karakteristik fisik sosis (pH, keempukan dan daya ikat air). Karakteristik organoleptik sosis yang dihasilkan juga berbeda nyata terutama rasa namun kekenyalan, tekstur dan warna tidak berbeda nyata. Sosis dengan *filler* tepung beras mempunyai karakteristik fisik yang terbaik sedangkan sosis dengan *filler* tepung sagu mempunyai karakteristik organoleptik yang terbaik.

Kata kunci : Sosis, *Filler*, Karakteristik fisik,
Karakteristik organoleptik

**PHYSICAL AND ORGANOLEPTICAL CHARACTERISTICS OF CHICKEN
BREAST BFFIAT SAUSAGE WITH DIFFERENT KINDS OF FILLER**

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ABSTRACT

This research was conducted to evaluate the effect of different filler of chicken breast meat sausage formulation on physical and organoleptical characteristics. The fillers used were tapioca, wheat, sago, rice and maize flour. The percentage of fillers used was 10% of chicken breast meat weight. The ingredient for chicken breast meat sausage consisted of chicken breast meat, fillers and spices. Skinless and boneless chicken breast meat were chopped and divided for six treatments: I, chicken breast meat sausage without filler; II, chicken breast meat sausage with tapioca flour; III, chicken breast meat sausage with maize flour; IV, chicken breast meat sausage with wheat flour; V, chicken breast meat sausage with rice flour; VI, chicken breast meat sausage with sago flour while the commercial sausage was used as control. Variables of the observation were physical characteristics (pH, tenderness and water-holding capacity) and organoleptical characteristics (taste, colour, elasticity and texture). The physical characteristics data were analyzed by variance analysis, continued by Duncan's New Multiple Range Test. The organoleptical characteristics data were analyzed by using Hedonic test of Kruskal and Wallis. The results showed that kinds of filler significantly affected ($p < 0,05$) pH, tenderness and water-holding capacity of sausage. The result of organoleptical test showed that kinds of filler significantly affected ($p < 0,05$) the taste but did not affect the colour, texture and elasticity of sausage. The results could be concluded that the best physical characteristics of chicken breast meat sausage was shown by the filler of rice flour, while the best organoleptical characteristics was shown by the filler of sago.

Keywords : Chicken breast meat sausage, Filler, Physical and organoleptical characteristics