

**KADAR LEMAK DAM KARAKTERISTIK ORGANOLEPTIK SOSIS BOUDIN
BENGGAM VARIASI LEVEL BAGING SAPI DAN DAGING AYAM**

Ahmad Muzaki
99/128761/PT/03870

2003

INTISARI

Penelitian ini bertujuan untuk mengetahui kadar lemak dan karakteristik organoleptik sosis *Boudin* pada variasi level daging sapi dan daging ayam. Daging yang digunakan adalah daging sapi bagian *sirloin* dan daging ayam bagian dada. Daging sapi yang telah *didefatted* dan daging ayam *digrinding*, *diblending*, *distuffing* ke dalam selongsong plastik, kemudian di kukus. Perbandingan daging sapi dan daging ayam pada perlakuan 1 (P1) adalah 4:1, P2 adalah 3:2, P3 adalah 1:1, P4 adalah 2:3, dan P5 adalah 1:4. Kadar lemak diuji dengan metode *Soxhlet* dengan lima kali ulangan, dan dianalisis dengan model *one way anova*, kemudian diuji lanjut dengan metode *Tukey HSD*. Karakteristik organoleptik meliputi bau, rasa, tekstur, kekenyalan, dan palatabilitas diuji oleh 15 panelis, dan dianalisis dengan model *non parametric* menurut *Kruskal - Wallis hedonic*. Kadar lemak P1 berbeda nyata ($p < 0,05$) terhadap P3, P4, dan P5, sedangkan P2 berbeda nyata ($P < 0,05$) terhadap P4 dan P5. Analisis statistik *non parametric* bau, rasa, tekstur, kekenyalan, dan palatabilitas menunjukkan terdapat perbedaan yang nyata ($P < 0,05$). Kadar lemak tertinggi dicapai pada P5. Karakteristik organoleptik yang menghasilkan palatabilitas tertinggi dicapai pada P2. Palatabilitas tidak hanya ditentukan oleh kadar lemak, tetapi juga ditentukan oleh kesesuaian proporsi daging.

(Kata kunci: Kadar lemak, Karakteristik organoleptik, Daging sapi, Daging ayam, Level)

FAT CONTENT AND ORGANOLEPTIC CHARACTERISTIC OF BOUDIN SAUSAGE ON LEVEL VARIATIONS OF BEEF AND CHICKEN

Ahmad Muzaki
99/128761/PT/03870

ABSTRACT

This experiment was conducted to find out fat content and organoleptic characteristic of Boudin sausage on level variations of beef and chicken. The meat are beef sirloin and chicken breast. The defatted beef and chicken were grinded, blended, stuffed into plastic casing and then cooked on steam cooking. The proportion of beef and chicken on treatment 1 (P₁) was 4:1, P₂ was 3:2, P₃ was 1:1, P₄ was 2:3, and P₅ was 1:4. Fat content was analysed by Soxhlet method with five replications. The statistical data were analysed with one way anova model and Tukey HSD method. The organoleptic parameters such as odor, taste, texture, tenderness, and palatability were tested by 15 panelists. A non parametric statistical model as Kruskal - Wallis hedonic was used to analyze the data. Fat content of P₁ differed significantly (P<0.05) from P₃, P₄, and P₅, while P₂ differed significantly from P₄ and P₅, respectively the odor, taste, texture, tenderness, and palatability showed significant differences (P<0.05). The highest fat content was on P₅. The organoleptic characteristic with highest palatability was on P₂. The palatability of Boudin sausage was not only determined by fat content, but also determined by a meat proportion conformity.

(Key words: Fat content, Organoleptic characteristic, Beef, Chicken, Level)