

KUALITAS FISIK DAN ORGANOLEPTIK NUGGETS  
AYAM BROILER DAN **AYAM** PETELUR AFKIR  
DENGAN LIMA SIMPAN YANG BERBEDA

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**INTISARI**

Penelitian ini dilakukan untuk mendapatkan proporsi daging ayam broiler dan daging ayam petelur afkir pada pembuatan *nuggets*, mengevaluasi lama simpan *nuggets* yang paling tepat dan mengetahui kualitas fisik dan organoleptik *nuggets*. Materi penelitian yang digunakan adalah daging ayam broiler, daging ayam petelur afkir, tepung terigu, remahan roti, dan bumbu-bumbu terdiri dari garam, bubuk bawang putih, lada hitam dan air. Terdapat 2 level perlakuan yaitu proporsi daging ayam petelur afkir 0, 50, 100 dan lama simpan yaitu 0, 3 dan 6 hari dengan tiga kali ulangan. Pengujian meliputi kualitas fisik yaitu pH, keempukan dan kualitas organoleptik meliputi warna, rasa, dan tekstur. Data kualitas fisik dianalisis dengan analisis variansi pola faktorial 3 x 3. Perbedaan rerata diuji dengan *Duncan's New Multiple Range Test*, sedangkan kualitas organoleptik diuji non-parametrik H test menurut Kruskal-Wallis. Hasil analisis statistik menunjukkan terdapat perbedaan yang nyata level perlakuan ayam petelur afkir dan lama simpan terhadap pH, keempukan, dan rasa, sedangkan warna dan tekstur tidak terdapat perbedaan yang nyata untuk setiap perlakuan. Lama simpan 3 hari dan proporsi daging ayam broiler 50% memberikan hasil yang terbaik.

(kata kunci : *Chicken Nuggets*, Kualitas Fisik, Kualitas Organoleptik, Ayam Petelur Afkir, Lama Simpan)

**Til PHYSICAL AND ORGANOLEPTIC QUALITY OF BROILER AND  
CULLED LAYER MEAT NUGGETS WITH DIFFERENT SHELF LIFE**

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**ABSTRACT**

The purpose of this experiment was to obtain the most appropriate proportion and shelflife of broiler and culled layer meat in the making of nuggets with a better physical and organoleptical quality. The materials used in this experiment were broiler meat, culled layer meat, wheat, breadcrumb, and spices consisting of salts, garlic powder, black pepper, and water. There were two level treatments in this research; proportion of 0, 50, 100 for culled layer meat and shelf life of 0, 3, 6 days for three times repetitions. The test included physical and organoleptical quality. The observed physical qualities were pH and softness. The organoleptical qualities test included colour, taste and texture. The physical quality data were analysed by variance analysis of factorial 3x3. The differences between means were tested by Duncan's New Multiple Range Test. The organoleptical quality was tested by non-parametric H test according to Kruskal-Wallis. The results showed significant differences due to level of culled layer meat and shelf life on pH, softness, and taste, while the colour and texture was similar on every treatment. The shelf life 3 days and the proportion of 50 % broiler meats gave the best result.

(Key words :Chicken Nuggets, Physical Quality, Organoleptic Quality, Culled Layer Meat and Shelf Life)