

PENGARUH PENGGUNAAN SKIM DAN SAGO SEBAGAI *FILLER* DENGAN
IMBANGAN YANG BERBEDA TERHADAP KUALITAS FISIK DAN
ORGANOLEPTIK BAKSO DAGING PUYUH AFKIR¹

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Penelitian ini bertujuan untuk mengetahui kualitas fisik dan organoleptik bakso daging puyuh afkir dengan menggunakan perbedaan macam *filler* serta imbangan *filler* dan daging. Bakso dibuat dari daging puyuh afkir tanpa kulit dan tulang, dipotong kecil-kecil, kemudian digiling halus. Daging tersebut selanjutnya dibagi menjadi dua kelompok perlakuan penambahan *filler* yang berbeda (skim dan sago). 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. 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, teksur, kekenyalan, dan data yang diperoleh dianalisis non parametrik dengan uji F menurut Kruskal-Wallis. Hasil penelitian menunjukkan bahwa bakso dengan *filler* skim mempunyai kualitas fisik terbaik, diikuti sago. *Filler* skim menghasilkan kualitas organoleptik terbaik untuk rasa dan warna pada imbangan *filler* dan daging 20:80 dan 30:70, tetapi untuk teksur dan kekenyalan terbaik dihasilkan oleh *filler* sago pada imbangan *filler*:daging 40:60.

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

**THE EFFECT OF USED SKIM AND SAGO AS FILLER
WITH DIFFERENT PROPORTION ON PHYSICAL
AND ORGANOLEPTICAL QUALITY OF
CULLED QUAIL MEATBALLS**

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ABSTRACT

The aim of this experiment was to investigate the physical and organoleptical quality of culled quail meatballs using different ratio of filler and meat. The meatballs were made from skinless and boneless culled quail, were cut into pieces and were crushed delicately. The research 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. 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 skim filler had best physical quality, followed by sago. 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 ratio of filler and meat 40:60.

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