

**PENGARUH MACAM *FILLER* DAN IMBANGAN DAGING DADA-PAHA
TERHADAP SIFAT FISIK DAN ORGANOLEPTIK
CHICKEN NUGGETS DAGING AYAM ARAB**

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INTISARI

Tujuan penelitian ini adalah untuk mengetahui pengaruh macam *filler* dan imbangan daging dada-paha terhadap sifat fisik dan organoleptik *chicken nuggets* dari daging ayam Arab. *Chicken nuggets* dibuat dari daging ayam Arab jantan umur 4,5 bulan. *Filler* yang digunakan adalah tepung terigu, maizena, dan tapioka dengan tiga imbangan daging dada dan paha yang berbeda. Perlakuan imbangan daging dada dan paha meliputi : 1)1:3, 1)1:1, dan 1)1)3:1. *Chicken nuggets* komersial sebagai kontrol. Persentase *filler* yang digunakan adalah 5% dari total formulasi. Pengujian yang dilakukan adalah sifat fisik (pH dan keempukan) dan sifat organoleptik (warna, rasa, tekstur, keempukan, dan penerimaan konsumen). Data sifat fisik dianalisis dengan analisis variansi pola faktorial 3x3 (3 faktor macam *filler* dan 3 faktor imbangan daging dada-paha) dan apabila terdapat perbedaan yang nyata dilanjutkan dengan uji perbedaan rerata dengan uji *Duncan*. Data sifat organoleptik dianalisis dengan Non Parametrik (h-test) menurut Kruskal-Wallis dan apabila terdapat perbedaan yang nyata dilanjutkan dengan uji perbedaan rata-rata dengan uji *Duncan*. Hasil penelitian menunjukkan bahwa imbangan daging dada-paha tidak berpengaruh nyata terhadap pH dan keempukan, tetapi macam *filler* berpengaruh nyata terhadap pH dan keempukan. Hasil uji organoleptik menunjukkan bahwa imbangan daging dada-paha tidak berpengaruh nyata terhadap warna, rasa, tekstur, keempukan, dan penerimaan konsumen. Macam *filler* berpengaruh nyata terhadap warna tetapi tidak berpengaruh nyata terhadap rasa, tekstur, keempukan, dan penerimaan konsumen.

Kata Kunci: *Chicken Nuggets*, Macam *Filler*, Imbangan Daging Dada-Paha, Sifat Fisik dan Organoleptik.

THE EFFECT OF KINDS OF *FILLER* AND RATIOS OF BREAST-THIGH
MEAT ON PHYSICAL AND ORGANOLEPTICAL CHARACTERISTICS OF
CHICKEN NUGGETS OF ARAB CHICKEN MEAT

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Abstract

This experiment was conducted to find out the effects of kinds of *filler* and proportion of breast-thigh on physical and organoleptical characteristics of chicken nuggets from Arab chicken meat. Chicken nuggets were made from meat of male Arab chicken aged 4.5 months. The *fillers* used were wheat, maize, and tapioca flour with three different breast-thigh meat ratios. The breast-thigh meat ratios as the treatments were: I) 1:3, II) 1:1, and III) 3:1, while commercial chicken nuggets was used as control. The percentage of *fillers* used was 5% of the total formulation. Variables observed were physical characteristics (pH value and tenderness), and organoleptical characteristics (color, taste, tenderness, texture, and acceptability). The physical data were analyzed by using 3x3 factorial of variance analyses (3 factors kind of *fillers* and 3 factors of ratios of breast-thigh), followed by testing the significant means by *Duncan's test*. The organoleptical data were analyzed by using Non-Parametric analyses (h-test of Kruskal-Wallis), followed by testing the significant means by *Duncan's test*. The results indicated that ratios of breast-thigh were not significant on pH and tenderness, but kinds of *filler* significantly affected ($P < 0,05$) pH and tenderness. The result of organoleptical test showed that ratios of breast-thigh did not affect the colour, taste, texture, tenderness, and acceptability. Kinds of *filler* significantly affected ($P < 0,05$) colour but did not affect the taste, texture, tenderness, and acceptability.

Keyword: Arab Chicken Nuggets, Kinds of *Filler*, Ratios of Breast-Thigh, Physical and Organoleptical Characteristics.