

## **PENGARUH PENAMBAHAN BAWANG PUTIH SEGAR TERHADAP KUALITAS FISIK, SENSORIS DAN MIKROSTRUKTUR KEBAB DAGING AYAM BROILER**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bawang putih segar terhadap kualitas fisik, sensoris dan mikrostruktur kebab daging ayam broiler. Bahan pembuatan kebab dalam penelitian ini adalah daging ayam broiler bagian dada, tepung tapioka, bawang putih, angkak, dan bumbu bumbu. Perlakuan penambahan bawang putih segar terdiri dari 3 level yakni kontrol 0, 2, dan 4% dari total adonan kebab. Variabel yang diamati yaitu kualitas mikrostruktur, fisik meliputi nilai pH dan keempukan, Uji kualitas sensoris meliputi aroma, rasa, tekstur, daya terima dan kekenyalan. Data kualitas fisik dianalisis dengan variansi pola searah dengan pengulangan sebanyak 3 kali, apabila hasilnya berbeda nyata maka dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Analisis data kualitas sensoris menggunakan metode statistik non parametric Kruskal and Wallis Test. Mikrostruktur dapat dilihat menggunakan pewarnaan *Hematoksin-Eosin* (HE) kemudian dilihat menggunakan mikroskop laboratorium dengan perbesaran 100 kali dan dianalisis secara deskriptif. Penambahan bawang putih berpengaruh nyata terhadap rasa dan aroma kebab ( $P < 0,05$ ), tetapi tidak berpengaruh terhadap kualitas fisik kebab yaitu pH dan keempukan. Mikrostruktur kebab daging ayam broiler dengan penambahan bawang putih lebih baik dibandingkan dengan kebab yang tidak ditambahkan bawang putih. Kesimpulan penelitian ini adalah kebab daging ayam broiler dengan penambahan bawang putih sebesar 4% memiliki kualitas terbaik dan dapat meningkatkan kualitas mikrostruktur.

(Kata kunci : Kebab daging ayam broiler, bawang putih, kualitas fisik, kualitas sensoris, mikrostruktur)

## **THE EFFECT OF FRESH GARLIC ADDITION ON THE PHYSICAL,SENSORY AND MICROSTRUCTURE QUALITIES OF BROILER CHICKEN MEAT KEBAB**

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### **ABSTRACT**

This research aimed to determine the effect of fresh garlic addition on the physical, sensory and microstructure qualities of broiler chicken meat kebab. The main ingredients of kebab in this research were breast chicken meat, tapioca flour, garlic, angkak, and spices. The additions levels of garlic were 0 (control), 2, and 4% of total dough. The variabls observed were physical quality including pH and tenderness. Sensory quality tests include color, taste, aroma, texture and acceptability. The data on physical characteristics were analyzed statistically using analysis of variance and difference between menas were tested by Duncan's New Multiple Range Test (DMRT). Sensory quality data were analyzed by non parametric analysis using Hedonic test according to Kruskal-Wallis. The microstructure of broiler chicken kebab was identified by the staining method of Hematoksilin-Eosin (HE), and then observed with a 100x magnification microscope analyzed descriptively. The addition of garlic at the level of 4% increased significantly the taste and aroma of kebab ( $P<0,05$ ), but it did not effect on pH and tenderness of kebab ( $P>0,05$ ). The microstructure broiler chicken kebab with addition of garlic was better than microstructure chicken kebab without addition of garlic. The conclusion of this research is the broiler chicken kebab with the addition of garlic by 4% has the best quality and can increase the quality of the microstructure.

(Key words: Broiler meat kebabs, garlic, physical characteristics, sensory characteristics, microstructure)