

# **PENGARUH LAMA *MIXING* DAN PEMERAMAN ADONAN TERHADAP KUALITAS FISIK DAN SENSORIS BAKSO DAGING SAPI**

**Panji Pangestu**

**12/334477/PT/06350**

## **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh lama *mixing* dan pemeraman adonan terhadap kualitas bakso daging sapi. Proses pembuatan bakso dilakukan dengan mencampurkan semua bahan-bahan berupa daging sapi, *filler*, pengenyal, bawang goreng, bawang putih, garam, penyedap dan air. Penelitian ini menggunakan dua perlakuan yaitu lama *mixing* (1, 2, dan 3 menit) dan lama pemeraman adonan (0, 30, 60, dan 90 menit) dengan tiga kali pengulangan. Parameter fisik yang diamati adalah nilai pH, daya ikat air, dan keempukan. Parameter sensoris yang diamati adalah tekstur, warna, rasa, aroma, dan daya terima. Uji kualitas bakso dilakukan di Laboratorium Ilmu dan Teknologi Daging Fakultas Peternakan Universitas Gadjah Mada. Data kualitas fisik dianalisis dengan analisis variansi pola faktorial dan dilanjutkan dengan uji *Duncan's New Multiple Ranges Test*, sedangkan data kualitas sensoris dianalisis dengan analisis non parametrik dengan uji Hedonik *Kruskal wallis Test* yang dilanjutkan dalam uji QDA (*Quantitative Descriptive Analysis*) dalam model jaring laba-laba. Hasil penelitian menunjukkan bahwa lama *mixing* berpengaruh nyata pada keempukan dan tekstur bakso dan lama pemeraman adonan menunjukkan pengaruh nyata pada pH dan keempukan, tekstur bakso. Hasil terbaik yang didapatkan yaitu bakso dengan lama *mixing* 3 menit dan lama pemeraman 90 menit karena memiliki keempukan dan tekstur terbaik.

Kata kunci: *Mixing*, Pemeraman, Kualitas Fisik, Kualitas Sensoris, Bakso Sapi

# **THE EFFECT OF MIXING DURATION AND DOUGH RIPENING ON PHYSICAL AND SENSORY QUALITIES OF BEEF MEATBALLS**

**Panji Pangestu**

**12/334477/PT/06350**

## **ABSTRACT**

The research was conducted to investigate the effect of dough mixing duration and dough ripening duration on physical and sensory qualities of beef meatballs. The process of making meatballs was done by mixing all the ingredients consisting of beef, filler, misonyal, fried onions, garlic, salt, flavorings, and water. The research used two treatment that was mixing duration (1, 2, and 3 minutes) and ripening duration of the dough (0, 30, 60, and 90 minutes) with triplication. Physical parameters observed were pH value, water holding capacity, and tenderness. Sensory parameters observed were texture, color, taste, aroma, firmness, and acceptability. Meatballs quality test was conducted at Laboratory of Meat Science and Technology, Faculty of Animal Science, Universitas Gadjah Mada. Physical quality data were analyzed by factorial pattern variance analysis and followed by Duncan New Multiple Ranges Test, while sensory quality data were analyzed by non-parametric analysis by the Kruskal Wallis Hedonic test which was continued in the QDA test (Quantitative Descriptive Analysis) in the spider web model. The result showed that the duration of mixing showed a significant effect on meatball tenderness and texture, the duration of dough ripening showed a significant effect on pH, tenderness, and texture of meatballs. The best results obtained were meatballs with a mixing duration of 3 minutes and a ripening duration of 90 minutes because of having highest tenderness and texture score.

**Key Word:** Mixing, Dough Ripening, Physical Quality, Sensory Quality, Beef Meatballs