

**KUALITAS FISIK DAN SENSORIS BAKSO DAGING AYAM DENGAN
PENAMBAHAN TEPUNG BIJI ANDALIMAN (*Zanthoxylum
Acanthopodium DC*)**

**Sri Devi Pasaribu
15/378442/PT/06933**

INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik dan sensoris bakso daging ayam dengan penambahan tepung biji Andaliman (*Zanthoxyium Acanthopodium DC*). Perlakuan penambahan tepung Andaliman terdiri atas 4 level yaitu 0 (kontrol); 0,5; 1 dan 1,5% dari berat adonan. Parameter yang diamati meliputi kualitas fisik dan sensoris. Bahan utama yang digunakan dalam pembuatan bakso adalah daging ayam, *filer*, *binder*, tepung Andaliman, bumbu-bumbu dan air es. Data yang dihasilkan dianalisis dengan rancangan acak lengkap (RAL) pola searah, apabila hasilnya berbeda nyata maka dilanjutkan dengan uji Duncan's New Multiple Range Test (DMRT). Data kualitas sensoris dianalisis dengan analisis statistik non parametrik dengan uji Hedonik (H-test) menurut Kruskal dan Wallis. Hasil analisis statistik menunjukkan bahwa pemberian tepung andaliman tidak berpengaruh nyata ($P>0,05$) terhadap nilai pH dan daya ikat air bakso daging ayam namun berpengaruh nyata ($P<0,05$) terhadap keempukan bakso daging ayam dan berpengaruh sangat nyata terhadap warna, rasa, aroma, kekenyalan daya terima namun tidak berpengaruh nyata terhadap tekstur bakso daging ayam. Kesimpulan dari penelitian ini adalah bakso ayam dengan penambahan tepung biji Andaliman dengan level 1% menghasilkan kualitas fisik dan karakter sensoris terbaik.

Kata kunci: Bakso ayam, Tepung Andaliman, Kualiatas Fisik, Kualitas sensoris.

**PHYSICAL QUALITY AND SENSORIES OF CHICKEN MEATBALL
WITH ADDITION OF ANDALIMAN SEED FLOUR (*Zanthoxylum
Acanthopodium DC*)**

**Sri Devi Pasaribu
15/378442/PT/06933**

ABSTRACT

This research aims to investigate the physical and sensories qualities of chicken meatball with the addition of Andaliman flour (*Zanthoxyium Acanthopodium DC*). The treatment of Andaliman flour addition consisted of 4 levels which were 0 (control); 0.5; 1 and 1.5% of dough. The parameters observed including physical and sensories quality. The main ingredients used to make the meatball were chicken meat, filer, binder, Andaliman flours, spices, and ice water. The physical quality data was analyzed by using one way anova of complete randomized design (CRD) the significant differentsis was continued with Duncan's New Multiple Range Test (DMRT). The sensory quality data was analyzed by non-parametric statistical analysis with the Hedonic test (H-test) according to Kruskal and Wallis. The results of the statistical analysis showed that addition of Andaliman flour did not affect on pH and water holking capasity of chicken meatballs but significantly affect the tenderness of chicken meatballs ($P>0,05$) and highty significantly affected the color, taste, aroma, and acceptability scors ($P<0,05$), but did not significantly affect the texture of the chicken meatball. The conclusion of this the study is the addition of Andaliman flour at a level 1% produces the best sensories characteristics.

Keywords: Chicken meatball, Andaliman seed flour, physical quality, sensories quality.