KARAKTERISTIK FISIK DAN SENSORIS CHICKEN NUGGET DAGING AYAM BROILER DENGAN PENAMBAHAN JAMUR KANCING
(Agaricus bisporus)
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KARAKTERISTIK FISIK DAN SENSORIS *CHICKEN NUGGET* DAGING AYAM BROILER DENGAN PENAMBAHAN JAMUR KANCING (*Agaricus bisporus*)

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan jamur kancing terhadap kualitas fisik dan sensoris nugget ayam broiler. Perlakuan yang diberikan meliputi 4 level yaitu 0% (kontrol), 10 %, 20%, dan 30 % dengan 3 kali pengulangan. Uji kualitas fisik yang dilakukan meliputi uji pH, daya ikat air, dan keempukan. Uji kualitas sensoris yang dilakukan meliputi uji warna, rasa, tekstur, kekenyalan, dan daya terima. Data fisik yang diperoleh dianalisis dengan analisis variansi rancangan acak lengkap pola searah, dilanjutkan dengan *Duncant's New Multiple Range Test*. Sifat sensoris di uji menggunakan analisis statistic non parametic *Kruskal and Wallis Test*. Hasil uji kualitas fisik menunjukkan bahwa penambahan daging ayam dengan jamur kancing tidak berpengaruh nyata ($P<0,05$) terhadap nilai pH, tetapi berpengaruh terhadap kualitas fisik nugget yaitu menurunkan nilai Daya ikat air dan meningkatkan nilai Keempukan. Penambahan daging ayam dengan jamur kancing berpengaruh nyata ($P<0,05$) terhadap warna dan tekstur, tetapi tidak berpengaruh terhadap rasa, kekenyalan, dan daya terima. Berdasarkan hasil analisis *chicken nugget* dengan penambahan jamur kancing dapat dipertahankan sampai level 30% yang didukung dengan parameter keempukan dan warna serta tekstur *chicken nugget*.

Kata kunci: *Chicken nugget*, penambahan daging, Jamur kancing, Kualitas fisik, Kualitas sensoris

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PHYSICAL CHARACTERISTIC AND SENSORY QUALITY OF BROILER *CHICKEN NUGGET* WITH THE ADDITION OF COMMON MUSHROOM (*Agaricus bisporus*)

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ABSTRACT

This research aimed to determine the effect of common mushroom to the physical quality and sensory quality of broiler *chicken nugget*. This research was conducted out at 4 levels of addition: 0%, 10%, 20%, 30% with 3 times replications. The physical quality test consisted of pH test, water holding capacity, dan tenderness. The sensory quality was tested with color, flavor, texture, elasticity and acceptability. The obtained physical characteristic data were tested with analysis of variance, with completely randomize design, followed with Duncan's New Multiple Range Test. The sensory behavior was tested with Kruskal and Wallis test, non-parametric test. The physical quality test result showed that chicken meat substituted with common mushroom has no significant effect ($P<0.05$) towards the pH value, but had significant effect on reducing of water holding capacity and increase tenderness. Chicken meat addition with common mushroom had significant effect ($P<0.05$) on color and texture, but flavor, elasticity and acceptability were not affected. Based on the analysis, the *chicken nugget* with the common mushroom addition can be maintained up to 30% level which is supported by the tenderness and color and texture of *chicken nuggets.*

Keywords: *Chicken nugget*, Chicken meat addition, Common mushroom, Physical quality, Sensory quality