PENGARUH SUBTITUSI DAGING DENGAN LEMAK DAN PENAMBAHAN *WHEY POWDER* TERHADAP KARAKTERISTIK KIMIA DAN SENSORIS SOSIS DAGING SAPI

Dio Tirta Kamandanu
16/399110/PT/07228

INTISARI

Tujuan penelitian ini untuk mengetahui pengaruh subtitusi daging dengan lemak dan penambahan *whey powder* serta interaksi keduanya terhadap kualitas kimia dan sensoris sosis. Lemak yang digunakan adalah lemak subkutan bagian *brisket* dengan subtitusi 5%, 10% dan 20% dari komposisi daging (P1) dan penambahan *whey powder* 0%, 2% dan 4% dari total adonan sosis (P2). Parameter kualitas kimia yang diukur berupa kadar air menggunakan metode AOAC, kadar protein menggunakan metode *kjeldahl*, kadar lemak menggunakan metode *soxhlet* dan kadar abu menggunakan metode AOAC serta sensoris (warna, rasa, tekstur, aroma dan daya terima). Data kualitas kimia dan sensoris sosis dianalisis menggunakan variansi Rancangan Acak Lengkap (RAL) pola faktorial dengan pengulangan sebanyak tiga kali. Apabila hasilnya berbeda nyata maka dilakukan uji lanjut menggunakan *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa perbedaan persentase lemak mempengaruhi secara signifikan (P<0,05) kadar protein, kadar lemak dan kadar abu sosis, namun tidak mempengaruhi secara signifikan (P>0,05) kadar air dan kualitas sensoris sosis (warna, rasa, tekstur, aroma, daya terima). Penambahan *whey powder* pada level yang berbeda mempengaruhi secara signifikan (P<0,05) kadar air, kadar protein dan kadar abu sosis, namun tidak mempengaruhi secara signifikan (P>0,05) kadar lemak dan kualitas sensoris sosis (warna, rasa, tekstur, aroma dan daya terima). Interaksi antara lemak dan *whey powder* pada level yang berbeda dapat mempengaruhi secara signifikan (P<0,05) kadar abu sosis, namun tidak mempengaruhi secara signifikan (P>0,05) kadar air, kadar protein dan kadar lemak serta sensoris sosis (warna, rasa, tekstur, aroma, daya terima).

Kata kunci: Sosis, Lemak, *Whey powder,* Karakteristik kimia, Karakteristik sensoris

THE EFFECT OF MEAT SUBTITUTION WITH FAT AND THE ADDITION OF WHEY POWDER ON CHEMICAL AND SENSORICAL CHARACTERISTICS OF BEEF SAUSAGE

Dio Tirta Kamandanu
16/399110/PT/07228

ABSTRACT

The purpose of this study was to determine the effect of differences in fat percentage and the addition of whey powder and their interaction on the chemical composition of beef sausage. The fat used was subcutaneous fat from the brisket section with a substitution of 5%, 10% and 20% of the meat composition (P1) and the addition of 0%, 2% and 4% whey powder of the total sausage dough (P2). The chemical quality parameters measured were water content using the AOAC method, protein content using the Kjeldahl method, fat content using the Soxhlet method and ash content using the AOAC method and sensory content (color, taste, texture, aroma and acceptability). Sausage chemical and sensory quality data were analyzed using a completely randomized design variance (CRD) factorial with three repetitions. If the results were significantly different, then a further test was carried out using the Duncan's New Multiple Range Test (DMRT). The results showed that differences in the percentage of fat significantly affected ($P<0.05$) the protein content, fat content and ash content of the sausages, but did not significantly ($P>0.05$) the moisture content and sensory quality of the sausages (color, taste, texture, aroma, acceptability). The addition of whey powder at different levels significantly affected ($P <0.05$) the moisture content, protein content and ash content of the sausages, but did not significantly ($P> 0.05$) the fat content and sensory quality of the sausages (color, taste, texture, aroma and acceptability). The interaction between fat and whey powder at different levels can significantly affect ($P <0.05$) sausage ash content, but not significantly ($P> 0.05$) moisture content, protein content and fat content and sausage sensory content (color, taste, texture, aroma, acceptability).

Keywords: Sausage, Fat, Whey powder, Chemical characteristics, Sensory characteristics