

## **PENGARUH LEVEL PENAMBAHAN PROPOLIS TERHADAP AKTIVITAS ANTIOKSIDAN, KUALITAS KIMIA DAN SENSORIS BAKSO DAGING AYAM**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan propolis terhadap aktivitas antioksidan, kualitas kimia dan sensoris bakso daging ayam. Bahan yang digunakan pada penelitian ini adalah daging ayam cincang, propolis lebah, tepung tapioka, bahan pengental sodium tripolifosfat (STTP), garam dapur, es batu, lada, bawang putih dan penyedap rasa. Perlakuan dengan penambahan propolis lebah sebagai antioksidan dengan level penambahan 0% 0,5% 1,0% dan 1,5% dari berat adonan, setiap perlakuan dilakukan lima kali pengulangan dengan variabel yang diamati berupa: aktivitas antioksidan, kualitas kimia dan sensoris. Aktivitas antioksidan dan kualitas kimia dianalisis menggunakan analisis variansi pola searah. Perbedaan rerata dihitung dengan uji *Duncan's new multiple range test*, sedangkan kualitas sensoris dianalisis menggunakan analisis *non parametric* Kruskal Wallis. Hasil penelitian menunjukkan bahwa penambahan level propolis yang berbeda berpengaruh sangat nyata ( $P < 0,01$ ) terhadap aktivitas antioksidan dan kadar air, berpengaruh nyata ( $P < 0,05$ ) terhadap warna, rasa, tekstur, dan daya terima namun tidak berpengaruh nyata ( $P > 0,05$ ) terhadap kadar protein, kadar lemak, dan aroma. Kesimpulan penelitian ini adalah semakin tinggi penambahan propolis dapat meningkatkan aktivitas antioksidan dan kadar air, pada level 0,5% merupakan penambahan yang disarankan untuk hasil sensoris yang bisa diterima panelis.

**Kata kunci:** Bakso ayam, Propolis, Aktivitas antioksidan, Kualitas kimia, Sensoris.

## **The Effect of Propolis Addition Levels on Antioxidant Activity, Chemical and Sensory Quality of Chicken Meatball**

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### **ABSTRACT**

This study aimed to determine the effect of propolis addition on antioxidant activity, chemical and sensory quality of chicken meatballs. The ingredients used in this study were chicken meat, bee propolis, tapioca flour, sodium tripolyphosphate (STTP), table salt, ice cubes, pepper, garlic and flavorings. Treatment with the addition of bee propolis as an antioxidant with a level of addition of 0% 0.5% 1.0% and 1.5% of the weight of the dough, each treatment was carried out five times with the observed variables in the form of: antioxidant activity, chemical and sensory quality. Antioxidant activity and chemical quality test was analysed by one-way variance analysis, and continued by *Duncan's New Multiple Range Test*, for sensory test was analyzed using Kruskal Wallis non-parametric analysis. The results showed that the addition of different levels of propolis had a very significant effect ( $P < 0,01$ ) on antioxidant activity and water content, had a significant effect ( $P < 0,05$ ) on color, taste, texture, and acceptability, but had no significant effect ( $P > 0,05$ ) on protein content, fat content, and aroma. The conclusion of this study was that the higher addition of propolis could increase antioxidant activity and water content, at the level of 0,5% was a recommended addition for sensory results that can be accepted by panelis.

**Key words:** Chicken meatballs, Propolis, Antioxidant activity, Chemical quality, Sensory quality.