

PENGARUH LEVEL TEPUNG BAYAM MERAH (*Amaranthus tricolor*) TERHADAP KOMPOSISI KIMIA SOSIS AYAM

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh level tepung bayam merah (*Amaranthus tricolor*) terhadap komposisi kimia dan kandungan zat besi dalam sosis ayam. Pembuatan sosis dilakukan dengan menghaluskan daging ayam dan dicampurkan dengan bumbu tambahan beserta tepung bayam merah hingga homogen. Adonan yang sudah homogen kemudian dimasukkan kedalam selongsong dan dikukus pada suhu 80°C selama 30 menit. Daging ayam yang digunakan dalam penelitian ini merupakan daging ayam broiler, dengan komposisi kimia air 75,24%, protein 22,92%, lemak 1,15% dan abu 1,145%. Materi yang digunakan pada penelitian ini adalah sosis ayam dengan substitusi tepung bayam merah sebanyak 0, 0,5, 1, 1,5 dan 2%. Parameter yang diamati meliputi kadar air, kadar lemak, kadar protein, kadar abu, dan zat besi. Data yang diperoleh dianalisis dengan Rancangan Acak Lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 kali ulangan. Perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test* (DMRT). Sosis ayam dengan substitusi bayam merah berpengaruh nyata ($P < 0,05$) terhadap kandungan kadar air, kadar protein, kadar abu, dan kadar lemak sosis ayam. Kandungan zat besi sosis dengan substitusi tepung bayam merah memiliki kadar yang lebih tinggi ($P < 0,05$) dibandingkan dengan sosis yang tidak menggunakan tepung bayam merah. Kesimpulan dari hasil penelitian adalah substitusi tepung bayam merah dalam sosis ayam berpengaruh dalam meningkatkan kadar zat besi dan komposisi kimia sosis ayam yang meliputi kadar air, kadar protein, kadar lemak, dan kadar abu.

Kata Kunci: Sosis Ayam, Tepung Bayam Merah, Komposisi Kimia, Zat Besi

THE EFFECT OF RED SPINACH FLOUR (*Amaranthus Tricolor*) ON THE CHEMICAL COMPOSITION OF BROILER CHICKEN SAUSAGE

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ABSTRACT

This research aimed to determine the effect of red spinach flour (*Amaranthus tricolor*) levels on chemical composition and iron content in chicken sausages. The sausages were made by mashing and mixing the chicken with additional seasonings and red spinach flour until it became homogeneous. The dough was put into the sleeve and steamed at 80°C for 30 minutes. The broiler chicken was used in the research. The broiler chicken consisted of 75.24% water, 22.92% protein, 1.15% fat and 1.45% ash. The material that used in this study was chicken sausage with the addition of 0, 0.5, 1, and 2% red spinach flour. The observed parameters were water, fat, protein, ash, and iron content. The data obtained were analyzed by a completely randomized design consisting of 5 treatments and 3 replications. The differences between means tested with Duncan's New Multiple Range Test (DMRT). The addition of red spinach had a significant effect ($P < 0.05$) on the water, protein, fat, and ash of Chicken sausages. The iron content in sausages with the addition of red spinach flour had higher levels ($P < 0.05$) compared to control. As the conclusion of this study, the addition of red spinach flour in chicken sausages had a significant effect on iron levels and chemical composition of chicken sausages.

Keyword: Chicken sausages, Red Spinach Flour, Chemical Composition, Iron Content.