PENGARUH PENAMBAHAN LARUTAN KAYU SECANG (*Caesalpinia sappan* Linn) DAN LAMA PENYIMPANAN TERHADAP TOTAL MIKROBIA, SIFAT FISIK DAN SENSORIS SOSIS AYAM BROILER

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan larutan kayu secang (*Caesalpinia sappan* Linn) dan lama penyimpanan yang berbeda terhadap total mikrobia, kualitas fisik dan sensoris sosis. Level larutan kayu secang yang digunakan adalah 0, 3, 6 dan 9% (b/b) dengan masa simpan selama 0, 7 dan 14 hari. Setiap perlakuan diulang sebanyak 3 kali. Variabel yang diamati meliputi total mikrobia, kualitas fisik dan sensoris sosis. Data total mikrobia, kualitas fisik dan sensoris yang diperoleh dianalisis menggunakan analisis variansi pola faktorial 4x3 (4 penambahan larutan secang, 3 lama penyimpanan sosis), apabila terdapat perbedaan yang nyata dilanjutkan dengan *Duncan's New Multiple Range Test (DMRT).* Hasil penelitian menunjukkan bahwa penambahan larutan kayu secang menurunkan total mikrobia dan nilai pH, serta meningkatkan kualitas sensoris sosis. Lama penyimpanan meningkatkan nilai pH serta menurunkan total mikrobia, daya ikat air dan kualitas sensoris sosis. Interaksi antara keduanya menurunkan total mikrobia 3,11 log CFU/g pada level 9% dan lama simpan hari ke-14. Kesimpulan hasil penelitian adalah penambahan larutan kayu secang berpengaruh terhadap total mikrobia, kualitas fisik dan sensoris sosis. Interaksi level larutan kayu secang dengan lama penyimpanan dapat menurunkan total mikrobia pada sosis ayam broiler.

Kata kunci: Sosis, Secang, Lama penyimpanan, Kualitas sosis

THE EFFECT OF SAPPANWOOD (*Caesalpinia sappan* Linn) SOLUTION ADDITION AND STORAGE TIME ON TOTAL MICROBIA, PHYSICAL AND SENSORIAL QUALITIES OF BROILER CHICKEN SAUSAGE

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ABSTRACT

This research was aimed to determine the effect of sappanwood (*Caesalpinia sappan* Linn) solution addition and different storage time on total microbia, physical and sensorial qualities of the sausage. Caesalpinia sappanwood solution addition was used at levels of 0, 3, 6 and 9% (w/w) with storage time of 0, 7 and 14 days. Each treatment was repeated three times. The observed variables including total microbia (Total Plate Count), physical and sensorial qualities of the sausage. The data of total microbia, physical, and sensorial qualities were analyzed by using analysis of variance 4x3 factorial design (4 sappanwood solution addition, 3 storage time), the differences between means were tested by Duncan's New Multiple Ranges Test (DMRT). The results showed that sappanwood solution addition decreased the total microbia and pH value, and improved the sensorial quality of the sausage. Storage time increased the pH value while decreased the total microbia, water holding capacity and sensorial quality of the sausage. The interaction between sappanwood solution addition and storage time decreased total microbia 3.11 log CFU/g at the level of 9% and on day 14 of storage time. It could be concluded that the sappanwood solution addition affected the total microbia, physical and sensorial qualities of the sausage. The interaction between sappanwood solution addition level with storage time decreased total microbia on broiler chicken sausage.

Key words: Sausage, Sappanwood, Storage time, Sausage quality