

PENGARUH JENIS SELONGSONG DAN LAMA PEMASAKAN SOSIS DAGING AYAM BROILER TERHADAP KUALITAS FISIK DAN SENSORIS

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh jenis selongsong dan lama pemasakan sosis daging ayam broiler terhadap kualitas fisik dan sensoris sosis. Bahan-bahan yang digunakan dalam pembuatan sosis pada penelitian ini adalah daging ayam broiler bagian dada, susu skim, tepung tapioka, bumbu-bumbu (garam, ketumbar, bawang putih bubuk, dan merica), STPP, air es, dan selongsong sosis plastik dan alami (usus domba). Jenis selongsong yang digunakan adalah selongsong plastik dan selongsong usus domba kemudian dimasak dengan lama pemasakan 30, 40, 50, dan 60 menit. Variabel yang diamati adalah kualitas fisik sosis yang meliputi uji pH, daya ikat air, dan keempukan, serta kualitas sensoris yang meliputi warna, rasa, aroma, tekstur, kekenyalan, dan daya terima. Data yang diperoleh dianalisis menggunakan analisa variansi pola faktorial. Perbedaan rerata diuji dengan *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan bahwa sosis dengan jenis selongsong usus memiliki daya ikat air yang tinggi daripada selongsong plastik, serta sosis dengan selongsong plastik memiliki nilai pH dan keempukan yang rendah daripada selongsong usus. Sedangkan hasil penelitian menunjukkan bahwa perbedaan lama pemasakan antara 30, 40, 50, dan 60 menit pada selongsong usus maupun plastik tidak menunjukkan perbedaan nyata ($P > 0,05$). Kesimpulan hasil penelitian adalah sosis dengan jenis selongsong usus memiliki daya ikat air yang tinggi daripada selongsong plastik, serta sosis dengan selongsong plastik memiliki kualitas sensoris yang baik daripada selongsong usus.

Kata kunci: Sosis Daging Ayam, Jenis Selongsong, Lama Pemasakan, Kualitas fisik dan Sensoris.

EFFECT OF CASING TYPES AND COOKING TIME ON THE PHYSICAL AND SENSORY QUALITY OF BROILER CHICKEN MEAT SAUSAGE

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ABSTRACT

This objectives of this experiment were to determine the effect of casing types and cooking time on the physical and sensory quality of broiler chicken meat sausage. The materials used in the making of sausage were the broiler chicken meat, skim milk, tapioca flour, spices (salt, coriander, garlic, and pepper), STPP, ice water, and plastic and natural casing sausage (sheep intestine). The casing types treatment were: plastic casing and natural casing (sheep intestine), and treatments of cooking time were 30, 40, 50 and 60 minutes. The variables measured were physical quality of sausages including pH, water holding capacity, tenderness test, and sensory qualities included color, flavor, aroma, texture, elasticity, and acceptability. Data were subjected to factorial design analysis of variance. Mean difference was tested by Duncan's New Multiple Range Test. The results showed that the sausage with the natural intestine casing had a higher water holding capacity than plastic casing, and sausage with a plastic casing had a lower pH value and the tenderness of the intestine casing eventhough not significantly different ($P>0,05$). However the results showed that among various cooking time between 30, 40, 50, and 60 minutes from intestine and plastic casings were not significantly different ($P>0,05$). Conclusion of the study is the sausage with the natural intestine casings have a higher water holding capacity than plastic casing, and sausage with a plastic casing showed better sensory quality than intestine casing.

Keywords: Chicken Meat Sausages, Casing Types, Cooking Time, Physical and Sensory Quality.