

**PENGARUH EKSTRAK ROSELLA (*Hibiscussabdariffa*)
DENGAN IMBANGAN *FILLER* BERBEDA TERHADAP
KUALITAS KIMIA, FISIK, SENSORIS, MIKROBIOLOGIS
DAN AKTIVITAS ANTIOKSIDAN SOSIS AYAM**

Aryanti Candra Dewi
14/375758/PPT/00886

INTISARI

Penelitian ini secara umum bertujuan untuk mengetahui pengaruh penambahan ekstrak Rosella (*Hibiscus sabdariffa*), dan imbangan *filler* terhadap kualitas kimia, fisik sensoris, aktivitas antioksidan, sensoris dan mikrobiologis sosis ayam. Bahan-bahan untuk pembuatan sosis adalah daging ayam, tepung terigu, tepung mocaf, susu skim, bumbu-bumbu, air dingin, dan ekstrak Rosella. Level konsentrasi ekstrak Rosella yang ditambahkan adalah 0,4, dan 8% berdasarkan berat adonan dan *filler* yang digunakan adalah tepung terigu: tepung mocaf 100:0, tepung terigu : tepung mocaf 50:50 dan tepung terigu : tepung mocaf 0:100. Parameter yang diamati meliputi kadar air, kadar protein, kadar lemak, aktivitas antioksidan, keempukan, nilai pH, uji sensoris warna, aroma, rasa, tekstur, daya terima dan total mikroba. Analisis data dilakukan dengan analisis variansi pola faktorial dan dilanjutkan uji *Duncan New Multiple Range Test* (DMRT). Hasil analisis statistik menunjukkan bahwa penambahan ekstrak Rosella dengan perbandingan *filler* berbeda memberikan pengaruh nyata ($P < 0,05$) terhadap aktivitas antioksidan dan keempukan sosis ayam tetapi tidak menimbulkan interaksi pada kedua faktor tersebut. Level terbaik perlakuan pada konsentrasi ekstrak Rosella 8% dan *filler* tepung terigu : tepung mocaf 100:0 dapat memperpanjang masa simpan sosis ayam sampai penyimpanan 7 hari pada suhu 4°C. Kesimpulan dari penelitian ini menunjukkan bahwa penambahan tepung mocaf sampai imbangan *filler* tepung terigu : tepung mocaf 0:100 akan menurunkan kadar protein dan keempukan sosis ayam. Penambahan konsentrasi ekstrak Rosella sampai 8% menurunkan pH dan menaikkan kadar air, aktivitas antioksidan, dan keempukan sosis ayam. Tidak terdapat interaksi antara penambahan ekstrak Rosella dengan imbangan *filler* tepung terigu dan tepung mocaf terhadap aktivitas antioksidan dan keempukan sosis ayam.

Kata kunci: Sosis ayam, Ekstrak Rosella, Imbangan *filler*, Kualitas kimia, dan Aktivitas antioksidan.

EFFECT OF ROSELLA EXTRACT (*Hibiscus sabdariffa*) WITH
DIFFERENT RATIO FILLER ON CHEMICAL QUALITY, PHYSICAL QUALITY,
SENSORY, MICROBIOLOGICAL, AND ANTIOXIDANT
ACTIVITY OF CHICKEN SAUSAGE

Aryanti Candra Dewi
14/375758/PPT/00886

ABSTRACT

This research was generally aimed to find out the effect of Rosella extract (*Hibiscus sabdariffa*), and the balance of filler on the quality of the chemical, physical, sensory, antioxidant activity, sensory and microbiological chicken sausage. The materials for the making of sausages were meat chicken, flour, mocaf, skim milk, spices, cold water, and Rosella extract. The levels of concentration of Rosella extract added were 0, 4, and 8% based on weight of the dough and the filler used was wheat flour: flour mocaf 100: 0, wheat flour : flour mocaf 50:50, and wheat flour : flour mocaf 0: 100. The parameters were observed including water content, protein content, fat content, antioxidant activity, tenderness, pH, organoleptic test color, aroma, flavor, texture, acceptance and total microbes. The data analysis was done by analyzing the variance of factorial pattern and continued with test of Duncan New Multiple Range Test (DMRT). Statistical analysis showed that the addition of Rosella extract in the ratio of different filler had significant effect ($P < 0.05$) of antioxidant activity and tenderness of the chicken sausage but did not lead to interaction on both of these factors. The best level on this research was concentration of Rosella extract 8% and wheat flour: mocaf flour 100 : 0 can extend storage time of the chicken sausage until 7 days at a temperature of 4°C. The conclusion of this study indicates that replacement of wheat flour with flour mocaf will lower protein content and tenderness of chicken sausage, increasing the concentration of the extract Rosella to 8% effect on the decrease in pH and increase in moisture content, antioxidant activity, and tenderness of chicken sausage. There is no interaction between additions of Rosella extract with a proportion filler mocaf flour and the antioxidant activity and the tenderness of the chicken sausage.

Keywords: Chicken sausage, Rosella extract, Filler ratio, Chemical quality, and Antioxidant activity.