

**PENGARUH KARAGINAN SEBAGAI BAHAN PENGIKAT ALAMI
TERHADAP MIKROSTRUKTUR, KUALITAS FISIK, DAN
SENSORIS SOSIS DAGING AYAM BROILER**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh karaginan sebagai bahan pengikat alami terhadap mikrostruktur, kualitas fisik dan sensoris sosis daging ayam broiler. Materi yang digunakan dalam penelitian adalah daging ayam broiler, tepung tapioka, karaginan, air es dan bumbu-bumbu. Perlakuan penelitian adalah penambahan karaginan pada level 0, 2, 4 dan 6%. Masing-masing level diulang sebanyak 3 kali. Data kualitas fisik dianalisa dengan analisis variansi pola searah, dilanjutkan uji *Duncan's New Multiple Ranges Test*. Data sifat sensoris dianalisis dengan analisis statistik non parametrik dengan uji *Hedonic Kruskal Wallis*. Hasil penelitian menunjukkan bahwa penambahan karaginan sampai level 6% menyebabkan mikrostruktur sosis menjadi lebih rapat dan berpengaruh nyata terhadap pH sosis dan menurunkan keempukan sosis ayam broiler, tetapi tidak berpengaruh nyata terhadap DIA sosis ayam broiler. Penambahan karaginan tidak berpengaruh nyata terhadap kualitas sensoris sosis ayam broiler (warna, rasa, aroma, tekstur dan daya terima). Berdasarkan hasil penelitian dapat disimpulkan bahwa penambahan karaginan sampai dengan level 6% dapat mempengaruhi mikrostruktur sosis dan kualitas fisik sosis berupa nilai pH dan keempukan.

(Kata kunci : Sosis ayam broiler, Karaginan, Kualitas fisik, Mikrostruktur, Kualitas sensoris)

THE EFFECT OF CARRAGEENAN AS NATURAL BINDER ON THE MICROSTRUCTURE, PHYSICAL PROPERTIES, AND SENSORY PROPERTIES OF CHICKEN MEAT SAUSAGES

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ABSTRACT

This experiment was conducted to determine the effect of carrageenan as natural binder on microstructure, physical properties, and sensory properties of chicken meat sausages. The materials used in this research were chicken meat, tapioca starch, carrageenan, ice water, and spices. This research treatments were the addition of carrageenan in the sausages formula at levels 0, 2, 4 and 6%. There were three times replication for each level. Data of physical properties were analyzed using analysis of variance one way classification. Data of sensory properties were analyzed by non-parametric statistical analysis with Hedonic Kruskal Wallis Test. The results showed that the addition of carrageenan up to 6% caused the microstructure of the sausage denser and significantly affected pH value ($P < 0,05$) and reduced tenderness but was not affect water holding capacity. The addition of carrageenan had no effect on the sensory properties (colour, flavour, smell, texture and acceptability) of chicken meat sausages. Based on research, it is concluded that the addition of carrageenan up to level 6% affected microstructure and physical properties of sausages.

(Keywords : Broiler meat sausages, Carrageenan, Physical properties, Microstructure, Sensory properties)