

**KUALITAS KIMIA DAN SENSORIS SOSIS DAGING BROILER YANG
DIFORTIFIKASI DENGAN TEPUNG BUAH BIT (*Beta vulgaris L.*)
SEBAGAI PEWARNA ALAMI**

**Donis Abdullah
13/346331/PT/06505**

INTISARI

Penelitian dengan judul “Kualitas Kimia dan Sensoris Sosis Daging Broiler yang Difortifikasi dengan Buah Bit (*Beta vulgaris L.*) sebagai Pewarna Alami” bertujuan untuk mengetahui pengaruh penambahan konsentrasi tepung buah bit yang berbeda terhadap kualitas kimia, dan sensoris sosis daging broiler. Bahan utama pembuatan sosis dalam penelitian ini adalah daging ayam broiler bagian dada, tepung buah bit, tepung tapioka, dan bumbu-bumbu..Penelitian terbagi atas lima level perlakuan penambahan tepung buah bit yaitu 0; 0,5; 1; 1,5 dan 2% dari total adonan sosis. Setiap level perlakuan terdiri atas tiga pengulangan. Variabel yang diamati meliputi kualitas kimia (kadar air, kadar protein, kadar lemak, dan kadar abu) dan kualitas sensoris (warna, rasa, aroma, tekstur, kekenyalan, dan daya terima). Data kualitas kimia dianalisis menggunakan rancangan acak lengkap pola searah, apabila terdapat perbedaan rerata diuji dengan *Duncan’s New Multiple Range Test*. Data kualitas sensoris diuji dengan analisis statistik non parametrik dengan uji Hedonik Kruskal-Wallis. Hasil analisis statistik menunjukkan bahwa fortifikasi tepung buah bit (*Beta vulgaris L.*) pada sosis daging broiler memberikan pengaruh yang sangat nyata ($P < 0,01$), yaitu semakin tinggi konsentrasi tepung buah bit akan menurunkan kadar air dan meningkatkan kadar abu. Semakin tinggi konsentrasi tepung buah bit juga akan meningkatkan skor sensoris (warna, rasa, aroma, tekstur, kekenyalan, dan daya terima). Kesimpulannya adalah sosis dengan konsentrasi tepung buah bit yang lebih tinggi mempunyai kadar kimia dan sensoris yang lebih baik.

(Kata Kunci : Tepung buah bit, Pewarna alami, Sosis, Kualitas kimia, Kualitas sensoris)

**CHEMICAL AND SENSORY QUALITY OF BROILER CHICKEN
SAUSAGE BY USING BEETROOT (*Beta vulgaris L.*)
POWDER FORTIFICATION AS NATURAL DYE**

**Donis Abdullah
13/346331/PT/06505**

ABSTRACT

This study is entitled “Chemical and Sensory Quality of Broiler Chicken Sausage by Using Beetroot (*Beta vulgaris L.*) Fortification as Natural Dye, aims to investigate the effect of concentration of beetroot powder on chemical and sensory quality of broiler chicken sausage. The main ingredients of making sausage in this study were broiler meat, beetroot powder, tapioca flour, and spices. The study was divided into five levels of addition of beetroot powder concentration, i.e. 0; 0.5; 1; 1.5 and 2% from total sausage dough. Each treatment level consisted of three replications. The parameters observed were chemical qualities (moisture, protein, fat, and ash content) and sensory qualities (color, flavor, aroma, texture, elasticity, and acceptability). The data of chemical qualities were analyzed by using a one-way classification of completely randomized design. Differences between the mean were tested by Duncan's New Multiple Ranges Test. The data of sensory qualities were tested by non-parametric analysis with Kruskal-Wallis Hedonic Test. The results of statistical analysis showed that fortification of beetroot (*Beta vulgaris L.*) in broiler chicken sausage was significantly ($P < 0.01$) decreased water content and increased ash content. Higher level of beetroot powder also increased sensory scores (color, flavor, aroma, texture, elasticity, and acceptability). In conclusion, sausage with higher level of beetroot powder had higher chemical and sensory quality.

(Key Words : Beetroot powder, Natural dye, Sausage, Chemical qualities, Sensory qualities)