

## PENGARUH LAMA WAKTU BLANSING YANG BERBEDA PADA DAGING ITIK AFKIR TERHADAP KOMPOSISI KIMIA DAN SENSORIS SOSIS ITIK

Mochamad Iqbal Zulfikar  
09/285476/PT/05733

### INTISARI

Daging itik merupakan sumber protein hewani yang kurang diminati masyarakat, dikarenakan kandungan lemak yang tinggi serta bau dagingnya yang amis. Cara untuk meningkatkan konsumsi daging itik adalah dengan mengurangi kadar lemak dan bau amis serta perlu adanya inovasi pengolahan. Penelitian ini bertujuan untuk mengetahui pengaruh lama waktu blansing yang berbeda pada daging itik terhadap komposisi kimia dan sifat sensoris sosis daging itik afkir. Daging itik yang digunakan dalam penelitian ini adalah daging itik betina afkir. Daging tersebut sebelum diolah menjadi sosis, terlebih dahulu dilakukan blansing menggunakan air panas dengan suhu 80°C selama 10, 20, dan 30 menit. Masing-masing perlakuan diulang sebanyak 3 kali. Parameter yang diamati antara lain komposisi kimia, angka asam, keempukan dan kualitas sensoris sosis itik afkir. Analisis data untuk uji komposisi kimia, uji angka asam dan keempukan sosis itik dengan analisis variansi pola searah, data sensoris atau organoleptik dianalisis dengan analisis non parametric melalui uji *Hedonik Kruskal Wallis*. Hasil penelitian menunjukkan bahwa perlakuan lama blansing sampai 30 menit berpengaruh nyata ( $P < 0,01$ ) terhadap sosis itik, semakin lama waktu blansing kadar air dan kadar lemak semakin rendah, namun kadar protein semakin tinggi, keempukan semakin keras, serta tekstur semakin kasar. Lama blansing tidak berpengaruh ( $P > 0,05$ ) terhadap angka asam, warna, flavour dan aroma serta daya terima sosis itik. Sosis itik petelur afkir mempunyai kisaran kadar air 67,84-61,77%, kadar protein 14,67-21,14%, kadar lemak 4,97-5,18%, keempukan 10,33-3,33  $^{mm}/_{45g}$ , dan skor tekstur 3,3-2,1. Kesimpulannya, sosis itik dengan lama waktu blansing selama 20 menit memiliki kadar lemak paling rendah.

Kata kunci : Daging itik, Lama blansing, Sosis, Komposisi kimia, Kualitas sensoris.

## THE INFLUENCE OF DIFFERENT BLANCHING DURATION OF SPENT DUCK MEAT ON CHEMICAL COMPOSITION AND SENSORIES OF DUCK SAUSAGE

Mochamad Iqbal Zulfikar

09/285476/PT/05733

### ABSTRACT

Duck meat is animal protein resources what person didn't like enough, because it has high fat and an odor smells. Method for increase consumption of duck meat is decrease fat and odor with inovation of processing. This research had a purpose to known influence different blanching duration of duck meat on chemical composition and sensories of spent duck sausage. Duck meat used for the research was spent duck meat. The meat before processing of sausage was blanching in boiled water with temperature of 80°C during 10, 20, and 30 minutes, each treatment had three replications. The observed parameters were chemical composition, acid, tenderness and sensories quality of duck meat sausage. Data of chemical composition, acid value and tenderness of duck sausage were analyzed by one way anova, where as data of sensory were analyzed by non-parametric statistical analysis with Hedonic Kruskal Walls test. The results of blanching treatment until 30 minutes significantly affected ( $P < 0.01$ ) on duck meat sausage, the longer blanching duration decreased water and fat contents, and increased protein content, hardness score, and roughness score. Blanching duration didn't affect ( $P > 0.05$ ) acid value, colour, flavour, and acceptability scores duck meat sausage. Spent duck meat sausage had moisture content ranging from 67.84 to 61.77%, protein content 14.67 to 21.14%, acid content 4.97 to 5.18%, tenderness 10.33 to 3.33  $\text{mm}/_{45\text{g}}$ , and texture score 3.3 to 2.1. It could be concluded, duck meat sausage with 20 minutes duration of blanching had the lowest fat content.

Key words : Duck meat, Blanching duration, Sausage, Chemical composition, and Sensories quality.