

**PENGARUH PENGGUNAAN TEPUNG SUKUN (*Attocarpus communis*)
TERHADAP KUALITAS FISIK, KIMIA DAN SENSORIS
KORNET AYAM KAMPUNG SUPER**

Dwi Widyani
07/256913/PT/05398

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh dari tepung sukun terhadap kualitas fisik, kimia dan sensoris kornet ayam kampung super. Penelitian dilakukan dengan menggunakan empat persentase tepung sukun (5%, 10%, 15% dan 20%) dan replikasi tiga kali untuk tiap perlakuan. Data kualitas fisik dan kimia dianalisis menggunakan rancangan acak lengkap pola searah dan data kualitas sensoris dianalisis dengan analisis non-parametrik *Hedonik Kruskal Wallis*. Perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test*. Hasil penelitian menunjukkan penambahan tepung sukun berpengaruh ($P < 0,05$) terhadap kualitas fisik (pH, daya ikat air dan keempukan), kualitas kimia (kadar air dan protein) dan kualitas sensoris (rasa dan daya terima), tetapi tidak berpengaruh ($P > 0,05$) terhadap kadar air, warna, aroma dan tekstur produk. Tepung sukun dengan persentase 5% menghasilkan kornet ayam kampung super terbaik.

(Kata kunci : Kornet ayam kampung super, *Filler*, Tepung sukun, Kualitas fisik, Kualitas kimia, Kualitas sensoris)

EFFECT OF PERCENTAGE BREADFRUIT FLOUR (*Attocarpus communis*) ON THE CHEMICAL, PHYSICAL AND SENSORY QUALITIES OF SUPER NATIVE CHICKEN CORNED

Dwi Widyani

07/256913/PT/05398

ABSTRACT

The purpose of this research was to investigate the effect of breadfruit flour on physical, chemical and sensory qualities of super native chicken corned. This research use four treatments (5%, 10%, 15% and 20% breadfruit flour) with three replications for each treatment. The data of physical and chemical qualities were statistically analyzed using Completely Randomized Design of one-way pattern and the data of sensory qualities were statistically analyzed by non parametric analysis using Hedonik Kruskal Wallis Test. Duncan's New Multiple Range test was used to determine the significancis difference among means. The result of research showed that breadfruit flour affected ($P < 0,05$) the physical (pH, water-holding capacity and tenderness), chemical (protein and fat) and sensory qualities (taste and acceptability), but not affected ($P > 0,05$) for water content, colour, aroma and texture of super native chicken corned. The level 5% of breadfruit flour produce the best super native chicken corned.

(Key word : Super native chicken corned, *Filler*, Breadfruit flour, Physical qualities, Chemical qualities, Sensory qualities)