PENGARUH IMBANGAN *FILLER* TAPIOKA DENGAN TEPUNG UBI JALAR KUNING TERHADAP KUALITAS FISIK DAN AKTIVITAS ANTIOKSIDAN BAKSO DAGING KAMBING

Bangkit Kristianto

13/346217/PT/06450

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan imbangan *filler* tepung ubi jalar dengan tapioka terhadap kualitas fisik dan aktivitas antioksidan pada bakso daging kambing. Bahan-bahan yang digunakan dalam pembuatan bakso adalah daging kambing, tepung ubi jalar, tapioka, bawang putih, garam, air es dan penyedap rasa. Penelitian ini menggunakan rancangan acak lengkap pola searah dengan 5 macam level imbangan filler tapioka : tepung ubi jalar (20:0, 15:5, 10:10, 5:15, 0:20) dengan 3 kali ulangan. Parameter yang diuji yaitu kualitas fisik (pH, Daya ikat air, Keempukan) serta aktivitas antioksidan. Perbedaan rerata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukan adanya pengaruh yang sangat nyata ($P<0.01$) dari imbangan *filler* terhadap daya ikat air dan keempukan, tetapi tidak berpengaruh nyata ($P>0.05$) terhadap pH. Imbangan *filler* yang berbeda juga berpengaruh nyata ($P<0.05$) terhadap aktivitas antioksidan. Kesimpulan yang didapat pada penelitian ini yaitu formulasi bakso terbaik berdasarkan kualitas fisik (daya ikat air dan keempukan) dan aktivitas antioksidan terdapat pada imbangan *filler* 5:15.

(Kata kunci: Bakso, Daging kambing, Tepung ubi jalar, Tepung tapioka, Kualitas fisik, Aktivitas antioksidan.

THE EFFECT OF RATIO OF TAPIOCA AND YELLOW SWEET POTATO FLOUR AS FILLER ON PHYSICAL QUALITY AND ANTIOXIDANT ACTIVITY OF GOAT MEATBALL

Bangkit Kristianto

13/346217/PT/06450

ABSTRACT

The research was conducted to investigate the effect of ratio of tapioca and yellow sweet potato flour as filler on physical quality and antioxidant activity of goat meatball. The components of meatball were goat meat, yellow sweet potato flour, tapioca, garlic, salt, cool water and seasoning. The research used completely randomized design with 5 filler rations of tapioca : yellow sweet potato flour as the treatment (20:0, 15:5, 10:10, 5:15, 0:20) with 3 repliations. The variabels measured were physical quality (pH, water holding capacity, tenderness), and antioxidant activity. Duncan's New Multiple Range Test was used to determine difference among means. The results of the research showed that combination of tapioca and yellow sweet potato flour significantly affect ($P<0.01$) water holding capacity and tanderness, but not affected ($P>0.05$) pH. Antioxidant activity were also effected ($P<0.05$) by different combination of tapioca and yellow sweet potato flour. It could be concluded that the best formulation of meatball base on physical quality (water holding capacity and tenderness) and antioxidant activity was showed in ratio of 5:15.

(Keywords: Meatball, Goat meat, Yellow sweet potato flour, Tapioca flour, Physical quality, Antioxidant activity).