

KARAKTERISTIK FISIK DAN MIKROSTUKTUR SOSIS DAGING AYAM FERMENTASI DENGAN PERLAKUAN BAKTERI ASAM LAKTAT DAN NITRIT

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INTISARI

Sosis fermentasi merupakan produk olahan daging yang dikemas dalam selongsong dan dalam prosesnya menggunakan kultur bakteri asam laktat. Sosis fermentasi dapat dibuat dari daging ayam, daging sapi, maupun daging lainnya. Dalam penelitian ini, sosis fermentasi menggunakan bahan baku daging ayam. Perlakuan yang dilakukan secara garis besar yakni dengan penggunaan nitrit tanpa bakteri asam laktat, nitrit dengan bakteri asam laktat, dan bakteri asam laktat tanpa nitrit. Variabel yang diuji yaitu karakteristik fisik (pH, daya ikat air, rendemen, dan keempukkan) dan mikrostruktur sosis. Data dianalisis dengan menggunakan analisis variansi dengan Rancangan Acak Lengkap pola searah. Hasil penelitian menunjukkan penambahan BAL dan nitrit berpengaruh nyata ($P < 0,05$) terhadap nilai rendemen dan keempukkan, tetapi tidak mempengaruhi nilai pH dan DIA. Hasil foto mikroskop menunjukkan perbedaan nyata pada mikrostruktur sosis daging ayam fermentasi dengan penambahan BAL dan nitrit. Kesimpulan yang diperoleh dari penelitian ini yaitu penambahan nitrit memiliki nilai yang tinggi rendemen dan keempukan, tetapi tidak meningkatkan nilai pH dan DIA. Berdasarkan mikrostruktur penambahan nitrit menghasilkan tingkat homogenitas paling tinggi.

(Kata kunci: Sosis fermentasi, Daging ayam, Bakteri asam laktat, Nitrit, Karakteristik Fisik, Mikrostruktur)

PHYSICAL CHARACTERISTICS AND MICROSTRUCTURE OF FERMENTED CHICKEN MEAT SAUSAGE WITH THE TREATMENT OF LACTIC ACID BACTERIA AND NITRITE

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ABSTRACT

Fermented sausage is a processed meat product packed in a casing and in the process using a culture of lactic acid bacteria. Fermented sausages can be made from chicken, beef, or other meat. In this study, fermented sausage is using chicken raw materials. That treatments were outlined with the use of nitrite without lactic acid bacteria, nitrite with lactic acid bacteria, and lactic acid bacteria without nitrite. The variables tested were physical characteristics (pH, water-holding capacity, rendement, and tenderness) and sausage microstructure. The data were analyzed by analysis of variance with Completely Randomized Design oneway analysis of variance. The results of the addition of BAL and nitrite shown significant ($P < 0.05$) toward the value of rendement and tenderness, but did not affect the pH and WHC values. The results of micrograph photographs showed significant differences in microstructure of fermented chicken sausage with addition of BAL and nitrite. The conclusion of this study is that the addition of nitrite has the high value of rendement and tenderness, but it does not increase the pH and WHC values. Based on the microstructure the addition of nitrite produces the highest homogeneity level.

(Keywords: Fermented sausage, Chicken meat, Lactic acid bacteria, Nitrite, Physical characteristics, Microstructure)