

PENGARUH IMBANGAN *FILLER* TEPUNG TAPIOKA DAN TEPUNG KORO PEDANG (*Canavalia ensiformis*) PUTIH TERHADAP KARAKTERISTIK KIMIA DAN SENSORIS SOSIS DAGING AYAM BROILER

**Andi Apriliyanto
12/334452/PT/06336**

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh imbangan *filler* tepung tapioka dan tepung koro pedang (*Canavalia ensiformis*) putih terhadap karakteristik kimia dan sensoris sosis daging ayam broiler. Bahan utama pembuatan sosis dalam penelitian ini adalah daging ayam broiler bagian dada, *filler*, dan bumbu-bumbu. *Filler* yang digunakan adalah tepung tapioka dan tepung koro pedang (*Canavalia ensiformis*) putih. Penelitian ini terbagi atas empat level perlakuan imbangan tepung tapioka:tepung koro pedang, yaitu 100:0, 80:20, 60:40, dan 40:60%. Setiap level perlakuan terdiri atas lima pengulangan. Variabel yang diamati meliputi karakteristik kimia (kadar air, kadar protein, kadar lemak, dan kadar abu) dan karakteristik sensoris (warna, rasa, aroma, tekstur, kekenyalan, dan daya terima). Data karakteristik kimia dianalisis menggunakan rancangan acak lengkap pola searah. Perbedaan rerata diuji dengan *Duncan's New Multiple Ranges Test*. Data karakteristik sensoris diuji dengan analisis statistik non parametrik dengan uji Hedonik Kruskal-Wallis. Hasil analisis statistik menunjukkan bahwa imbangan *filler* tepung tapioka dan tepung koro pedang yang berbeda pada sosis daging ayam broiler memberikan pengaruh yang sangat nyata ($P < 0,01$) terhadap karakteristik kimia, namun tidak berpengaruh nyata terhadap karakteristik sensoris. Semakin tinggi imbangan *filler* tepung koro pedang yang digunakan maka akan semakin meningkatkan karakteristik kimia sosis.

(Kata kunci: Sosis daging ayam broiler, Tepung tapioka, Tepung koro pedang, Karakteristik kimia, Karakteristik sensoris)

EFFECT OF TAPIOCA AND *KORO PEDANG* WHITE FLOUR (*Canavalia ensiformis*) RATIO AS FILLER ON CHEMICAL AND SENSORY CHARACTERISTICS OF BROILER CHICKEN SAUSAGE

Andi Apriliyanto
12/334452/PT/06336

ABSTRACT

This study aims to determine the effect of tapioca and *koro pedang* white flour (*Canavalia ensiformis*) ratio as filler on chemical and sensory characteristics of broiler chicken sausage. The main ingredients of making sausage in this study were broiler meat, filler, and spices. Fillers used were tapioca and *koro pedang* white flour (*Canavalia ensiformis*). This study were divided into four levels of treatment of tapioca and *koro pedang* flour ratio, ie 100:0, 80:20, 60:40, and 40: 60%. Each level consisted of five replications. The observed variables included the chemical characteristics (moisture, protein, fat, and ash content) and sensory characteristics (color, flavor, aroma, texture, elasticity, and acceptability). The data of chemical characteristics 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 characteristics were tested by non-parametric analysis with Kruskal-Wallis Hedonic Test. The results showed that tapioca and *koro pedang* flour ratio as filler on broiler chicken sausage affected significantly ($P < 0.01$) the chemical characteristics, but did not affected significantly the sensory characteristics. The higher ratio of *koro pedang* flour as filler used would increase chemical characteristics sausage.

(Key words: Broiler chicken sausage, Tapioca flour, *Koro pedang* flour, Chemical characteristics, Sensory characteristics)