

**PENGARUH PENGGUNAAN ANGKAK  
TERHADAP KARAKTERISTIK FISIK  
DAN SENSORIS SOSIS DAGING  
AYAM BROILER**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan angkak terhadap karakteristik fisik dan sensoris sosis daging ayam broiler. Level angkak yang digunakan yaitu 0%, 0,3%, 0,6% dan 0,9%. Bahan pembuatan sosis dalam penelitian ini adalah daging ayam broiler, *filler*, *binder*, angkak dan bumbu-bumbu. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan setiap perlakuan diulang sebanyak lima kali. Variabel yang diukur adalah karakteristik fisik (pH, daya ikat air, dan keempukan) dan sensoris (warna, rasa, aroma, tekstur, kekenyalan dan daya terima). Perbedaan rerata diuji dengan *Duncan's New Multiple Ranges Test*. Karakteristik sensoris dianalisis dengan uji Kruskal Wallis. Hasil penelitian menunjukkan bahwa penambahan angkak dengan berbagai konsentrasi berpengaruh sangat nyata ( $P < 0,01$ ) terhadap warna, rasa serta daya terima sosis. Penambahan angkak tidak berpengaruh nyata terhadap pH, kekenyalan, aroma, tekstur, daya ikat air dan keempukan. Dapat disimpulkan bahwa sosis dengan pemberian level angkak 0,9% adalah yang terbaik.

(Kata kunci : Sosis daging ayam, Angkak, Karakteristik fisik dan sensoris)

## **EFFECT OF ANGKAK ON PHYSICAL AND SENSORY CHARACTERISTICS OF BROILER MEAT SAUSAGE**

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### **ABSTRACT**

This research aims to determine the effect of the use of *angkak* on the physical and sensory characteristics of broiler meat sausage. Level of *angkak* used were 0%, 0,3%, 0,6% and 0,9% (w/w). The ingredients of sausage in this research were broiler meat, filler, binder, *angkak* and spices. This research used one way anova of completely randomized design (CRD). Each treatment was consisted of five replications. The measured variables considered of physical characteristic (pH, water- holding capacity, and tenderness) and sensory characteristics (color, flavor, taste, texture, chewiness and acceptability). The means differended were tested by Duncan's New Multiple Ranges Test. Sensory characteristic were analyzed by Kruskal Wallis test. The results showed that the addition of *angkak* with various concentrations highly significantly affected the colors, taste and acceptability of broiler sausage. The addition of *angkak* with various concentrations did not influence significantly on pH, taste, texture, tenderness, water-holding capacity and chewiness. It could be concluded that sausages with the addition *angkak* level of 0,9% is the best.

(Keyword: Broiler meat sausage, *Angkak*, Physical and sensory characteristic)