

## **KARATERISTIK KIMIA DAN SENSORIS SOSIS FERMENTASI DAGING SAPI DENGAN SUBSTITUSI TEPUNG AMPAS SARI KEDELAI**

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### **INTISARI**

Penelitian ini bertujuan untuk mengetahui karakteristik kimia dan sensoris pada sosis fermentasi daging sapi dengan substitusi tepung ampas sari kedelai. Sosis fermentasi dibuat dari daging sapi dengan 3 macam imbangan substitusi susu skim dengan tepung ampas sari kedelai (0:6, 3:3, dan 6:0). Variabel yang amati yaitu karakteristik kimia (kadar air, lemak, protein, dan serat) serta karakteristik sensoris (warna, rasa, tekstur, aroma, kekenyalan, dan daya terima). Data karakteristik kimia dianalisis dengan analisis variansi Rancangan Acak Lengkap (RAL) pola searah, jika hasilnya berbeda nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Karakteristik sensoris diuji dengan analisis statistik non parametrik dengan uji Hedonik Kruskal Wallis. Hasil penelitian menunjukkan substitusi tepung ampas sari kedelai pada sosis fermentasi daging sapi berpengaruh nyata ( $P < 0,05$ ) terhadap kadar lemak, protein, serat, dan tidak berpengaruh nyata terhadap karakteristik sensoris. Substitusi susu skim dengan tepung ampas sari kedelai meningkatkan kadar lemak sebesar 10,73 sampai 11,64%, kadar protein 15,27 sampai 16,35%, dan kadar serat 3,75 sampai 5,21%. Kesimpulan yang didapat dari penelitian ini substitusi tepung ampas sari kedelai dapat meningkatkan kadar lemak, protein, dan serat, serta tidak mengubah karakteristik sensoris pada sosis fermentasi daging sapi.

**Kata kunci:** Daging sapi, Sosis fermentasi, Ampas sari kedelai, Karakteristik kimia, Sensoris.

## **CHEMICAL AND SENSORY CHARACTERISTIC OF FERMENTED BEEF SAUSAGE WITH SUBTITUTE FLOUR DREGS SOYBEAN MEAL EXTRACT**

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### **ABSTRACT**

The experiment was conducted to evaluate chemical and sensory characteristic of beef sausage fermentation that substituted with flour dregs soybean meal extract. The beef sausage fermentation was made from beef and 3 kinds the balance of substituted skim milk and flour dregs soyben meal extract (0:6, 3:3 0:6). The variables measured were chemical characteristic (water, protein, lipid, and fiber content), and sensory characteristic (colour, taste, flavour, chewiness, and acceptance). The data were analyzed using One Way ANOVA. The data of sensory characteristic were tested using nonparametric with Kruskal-Wallis Hedonic Test, if the results were significantly different continued with the test of Duncan's New Multiple Range Test (DMRT). The results showed flour dregs soybean meal extract substituted on fermented beef sausage significant ( $P < 0,05$ ) on levels of fat, protein, fiber, and did not significantly affect the sensory characteristics. Substitution of skim milk with flour dregs soybean meal extract increased fat content of 10,73 to 11,64%, protein content of 15,27 to 16,35%, and fiber content of 3,75 to 5,21%. The conclusion of this experiment flour dregs soybean meal extract substitution could increase fat, protein, fiber content, and did not affect the sensory characteristics in fermented sausage of beef.

**Kyeword:** Beef, Fermented Sausage, Flour soybean meal extract,  
Chemical characteristic, Sensory.