

**PENGARUH LEVEL EKSTRAK KAYU SECANG (*Caesalpinia sappan L.*) DAN IMBANGAN *FILLER* TERHADAP KUALITAS KIMIA, FISIK, SENSORIS, AKTIVITAS ANTIOKSIDAN, DAN TOTAL MIKROBA SOSIS AYAM**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak kayu secang (*Caesalpinia sappan L.*), dan imbangan *filler* yang berbeda terhadap kualitas kimia, fisik, sensoris, aktivitas antioksidan, dan total mikroba sosis daging ayam. Bahan-bahan untuk pembuatan sosis adalah: daging ayam, tepung terigu, tepung galek, susu skim, bumbu-bumbu, air dingin, dan ekstrak kayu secang. Level ekstrak konsentrasi kayu secang yang ditambahkan adalah 0, 4, dan 8% berdasarkan berat adonan sosis, imbangan *filler* tepung terigu, tepung galek 100:0, tepung terigu dan tepung galek 50:50 dan tepung terigu tepung galek 0:100. Variabel yang diamati meliputi kadar lemak, kadar protein, kadar air, pH, keempukan, aktivitas antioksidan, total mikroba, serta tingkat kesukaan yang meliputi: warna, aroma, rasa, tekstur, dan daya terima. Analisis statistik dilakukan menggunakan analisis variansi pola faktorial dan dilanjutkan dengan Duncan New Multiple Range Test. Hasil analisis statistik menunjukkan bahwa penambahan ekstrak kayu secang dan imbangan *filler* antara tepung terigu dan tepung galek tidak berpengaruh terhadap kadar lemak, protein, kadar air, pH dan kualitas sensoris. Penambahan ekstrak secang dan penambahan *filler* dengan 100% tepung galek memberikan tingkat keempukan sosis yang paling tinggi ( $P < 0,01$ ), Penambahan 8% ekstrak kayu secang dan *filler* dengan 100% tepung terigu memberikan nilai antioksidan yang paling tinggi ( $P < 0,01$ ).

Kata kunci: Sosis daging ayam, Ekstrak kayu secang, Imbangan *filler* sosis, Aktivitas antioksidan

**THE EFFECTS OF SECANG (*Caesalpinia Sappan L.*) WOOD EXTRACT LEVEL AND DIFFERENT FILLER RATIO ON CHEMICAL AND PHYSICAL QUALITY, SENSORY, ANTIOKSIDANT ACTIVITY, AND TOTAL MICROBE OF CHICKEN SAUSAGE**

**ABSTRACT**

This study was aimed to investigate the effects upon the addition of secang (*Caesalpinia sappan L.*) wood extract with different filler sausage ratio on the chemical and physical quality, sensory, antioxidant activity, and total microbes of chicken sausage. The ingredients used in the sausage such as chicken meat, wheat flour, cassava flour, skim milk, spices, cold water, and secang wood extract. The level of concentration of secang wood extracts were 0, 4, and 8% based on the weight of sausage dough, and the ratio of filler to wheat and cassava flour were 100:0, 50:50, and 0:100. The variables measured were: fat, protein, and water content, meat pH, tenderness, antioxidant activity, total microbes, as well as the sensoric levels, such as: colors, aroma, flavor, texture, and receptiveness. Statistical analysis used factorial analysis of ANOVA, and subsequently continued with Duncan new Multiple Range Test for all data with significant difference. The results of statistical analysis showed that the addition of secang wood extract and different filler between wheat and cassava flour did not influence fat, protein, and water content, as well as pH and sensoric quality. However, sausage 100% wheat flour filler and addition secang wood ekstrak had the highest value of tenderness ( $P < 0.01$ ). Addition of 8% secang wood extract in the sausage dough with 100% wheat flour filler gave the greatest value of antioxidant ( $P < 0.01$ ).

Key word: Chicken sausages, Extract secang wood, Sausage filler ratio, Antioxidant activity