

PENGARUH IMBANGAN DAGING DAN *FILLER* YANG BERBEDA TERHADAP KUALITAS KIMIA, FISIK, SENSORIS DAN MIKROSTRUKTUR SOSIS DAGING AYAM *BROILER*

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh imbangan daging dan *filler* yang berbeda terhadap kualitas kimia, fisik, sensoris, dan mikrostruktur sosis daging ayam *broiler*. Bahan-bahan yang digunakan dalam pembuatan sosis adalah daging ayam *broiler* bagian dada, *filler* tepung tapioka, minyak goreng, *sodium tripolyphosphat* (STPP), garam, susu skim, bawang putih, penyedap, ketumbar, merica, bawang putih, dan es batu. Imbangan daging dan *filler* yang digunakan pada penelitian ini adalah 60:40; 70:30; 80:20; dan 90:10%. Perbandingan imbangan tersebut merupakan persentase dari sosis. Pembuatan sosis dilakukan dengan beberapa tahapan yaitu penggilingan daging ayam, pembuatan adonan, pengisian selongsong, dan perebusan. Variabel yang diukur adalah kualitas kimia (kadar air, protein, dan lemak), kualitas fisik (pH, daya ikat air, dan keempukkan), kualitas sensoris sosis ayam (warna, rasa, tekstur, aroma, dan daya terima) dan mikrostruktur. Data dianalisis menggunakan rancangan acak lengkap pola searah. Data karakteristik sensoris diuji dengan analisis statistik non parametrik dengan uji Hedonik Kruskal Wallis. Hasil penelitian menunjukkan bahwa imbangan daging dan *filler* yang berbeda memberikan pengaruh ($P < 0,05$) terhadap kualitas kimia dan fisik meliputi kadar air, kadar lemak, kadar protein, keempukkan, dan daya ikat air sosis. Imbangan daging dan *filler* yang berbeda memberikan pengaruh yang berbeda nyata ($P < 0,01$) terhadap nilai warna sosis. Mikrostruktur sosis daging ayam *broiler* menunjukkan perbedaan antar perlakuan. Kesimpulan yang didapat pada penelitian ini yaitu formulasi sosis terbaik berdasarkan kualitas kimia (kadar air, kadar protein, dan kadar lemak) dan fisik (daya ikat air dan keempukkan) terdapat pada imbangan daging dan *filler* 90:10%. Berdasarkan kualitas mikrostruktur, imbangan daging dan *filler* 80:20% menghasilkan sosis dengan tingkat homogenitas paling bagus.

Kata Kunci: Sosis Daging Ayam *Broiler*, Macam Imbangan, Kualitas Kimia, Kualitas Fisik, Kualitas Sensoris, Kualitas Mikrostruktur.

THE EFFECT OF DIFFERENT RATIO OF MEAT AND FILLER ON CHEMICAL, PHYSICAL, SENSORY AND MICROSTRUCTURE QUALITIES OF BROILER SAUSAGE

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ABSTRACT

The experiment was conducted to investigate the effect of different ratio of meat and filler on chemical, physical, sensory and microstructure qualities of broiler sausage. The components of sausage making were broiler chicken meat chest, tapioca flour, cooking oil, *sodium tripolyphosphat* (STPP), salt, skim milk, garlic, seasoning, coriander, pepper, garlic, and ice cubes. The ratio of meat and filler that used were 60:40; 70:30; 80:20; and 90:10%. The comparison of the ratio was percentage from sausage. Sausage was made with several stages of grinding chicken, dough preparation, filling casings, and boiling. The variables that measured were chemycal qualities (water content, protein, and lipid), physical qualities (pH, water holding capacity, and tenderness), sensory qualities of *broiler* sausage (colour, taste, flavour, and acceptance) and microstructure. The data were analyzed using One Way ANOVA. The data of sensory characteristics were tested using nonparametic tests with Kruskal Wallis Hedonik Test. The result showed that the use of different ratio of meat and filler showed significant differences ($P < 0,05$) in chemical and physical qualities included water content, lipid, protein, tenderness, and water-holding capacity, but all treatment did not show significant differences in pH value. The use of different ratio of meat and filler showed significant differences ($P < 0,01$) in colour value, but all treatment did not show significant differences in taste, texture, acceptance, and flavour value of sausage. The result from microstructure observe of broiler sausage showed different microstructure between all treatments. It could be concluded that the best formulation of sausage based on chemical (water content, lipid content, and protein content) and physical qualities (water-holding capacity and tenderness) was showed in ratio 90:10%. Based on microstructure qualities, the ratio 80:20% showed the best quality with high homogeneity of meat in the whole of sausage.

Keywords : Broiler Sausage, Different Ratio, Chemycal Quality, Physical Quality, Sensory Quality, Microstructure Quality.