

**KUALITAS KIMIA, FISIK DAN SENSORI BAKSO GORENG (BASRENG)
DAGING SAPI DENGAN KOMBINASI JENIS TEPUNG DAN
PENAMBAHAN BAKING POWDER**

INTISARI

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Bakso goreng atau *basreng* daging sapi merupakan modifikasi produk olahan daging yang sudah ada sebelumnya yaitu bakso, tetapi belum banyak diteliti, sehingga peneliti tertarik untuk melakukan penelitian mengenai *basreng*. Tujuan dari penelitian ini yaitu untuk mengetahui kombinasi jenis tepung (tepung tapioka (T), tepung sagu (S) dan tepung jagung (J)) yang paling baik dan pengaruh penambahan *baking powder* (0,25%) dalam pembuatan *basreng*, serta interaksi antara kedua faktor tersebut. Data pengujian kualitas kimia dan fisik dianalisis dengan analisis Rancangan Acak Lengkap (RAL) pola faktorial 3x2, sedangkan data pengujian kualitas sensori dianalisis dengan analisis uji *Friedman*. Hasil analisis yang menunjukkan perbedaan nyata (signifikan) diuji lanjut dengan *Duncan's New Multiple Ranges Test* (DMRT). Hasil penelitian menunjukkan bahwa *basreng* daging sapi mempunyai kadar air 6,96%, kadar protein 6,70%, kadar karbohidrat 64,58%, kadar lemak 17,97%, kadar abu 3,80%, nilai pH 6,43, keempukan 7,44 mm/50 g, kerenyahan 826,19 gf (gram force), warna 5,50, aroma 5,56, rasa 5,63, tekstur 5,32, dan daya terima 5,56. Kesimpulan dari penelitian ini adalah kombinasi tepung tapioka dan tepung sagu dengan perbandingan 50% : 50% dapat menghasilkan kualitas *basreng* daging sapi yang paling baik. Penambahan *baking powder* dapat meningkatkan kualitas *basreng* daging sapi.

Kata Kunci: *Baking powder*, *Basreng*, Kombinasi jenis tepung, Kualitas *basreng*

CHEMICAL, PHYSICAL AND SENSORY QUALITY OF BEEF MEATBALL CHIPS (*BASRENG*) WITH COMBINATION OF TYPES OF FLOUR AND ADDITION OF BAKING POWDER

ABSTRACT

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Meatballs chips or beef *basreng* are a modification of a pre-existing meat product, namely meatballs, but has not been widely studied, so researchers are interested in conducting research on *basreng*. The purpose of this study was to determine the best combination of types of flour (tapioca flour (T), sago flour (S) and corn flour (J) and the effect of adding baking powder (0.25%) in making *basreng*, as well as the interaction between these two factors. The chemical and physical quality test data were analyzed using a 3x2 factorial completely randomized design (CRD) analysis, while the sensory quality test data were analyzed by Friedman test analysis. The results of the analysis that showed significant (significant) differences were further tested with Duncan's New Multiple Ranges Test (DMRT). The results showed that beef *basreng* has a water content of 6.96%, protein content 6.70%, carbohydrate content 64.58%, fat content 17.97%, ash content 3.80%, pH value 6.43, tenderness 7.44 mm/50 g, crispness 826.19 gf (gram force), color 5.50, aroma 5.56, taste 5.63, texture 5.32, and acceptability 5.56. The conclusion of this study is the combination of tapioca flour and sago flour with a ratio of 50%: 50% can produce the best quality of beef *basreng*. The addition of baking powder can improve the quality of beef *basreng*.

Key words: Baking powder, *Basreng*, Combination of types of flour, *Basreng* quality