

**PENGARUH PENAMBAHAN TEPUNG BIJI ANDALIMAN (*Zanthoxylum
acanthopodium* DC) TERHADAP KUALITAS KIMIA DAN
MIKROBIOLOGIS BAKSO DAGING AYAM**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung biji andaliman dan lama penyimpanan dan juga interaksi antara penambahan tepung biji andaliman dan lama penyimpanan terhadap kualitas kimia dan mikrobiologis bakso daging ayam. Penelitian ini menggunakan daging ayam yang kemudian ditambahkan tepung biji andaliman sebanyak 0, 0,5, 1, dan 1,5%, kemudian disimpan di *refrigerator* $\pm 5^{\circ}\text{C}$ dan dilakukan pengujian pada hari ke-0, hari ke-2, hari ke-4, hari ke-6. Pengujian yang dilakukan meliputi uji kualitas kimia dan mikrobiologis. Parameter uji kualitas kimia meliputi kadar air, kadar protein, dan kadar lemak. Pengujian kualitas mikrobiologis meliputi uji *total plate count*, uji *coliform*, dan uji *Escherichia coli*. Data pengujian kualitas kimia dan mikrobiologis dianalisis dengan analisis Rancangan Acak Lengkap (RAL) pola faktorial 4x4 (4 faktor penambahan tepung biji andaliman dan 4 faktor lama penyimpanan) dengan tiga kali pengulangan. Hasil analisis yang menunjukkan perbedaan nyata (signifikan) diuji lanjut dengan *Duncan's New Multiple Ranges Test* (DMRT). Hasil penelitian menunjukkan bahwa penambahan tepung biji andaliman, lama penyimpanan, dan interaksi penambahan tepung biji andaliman dengan lama penyimpanan tidak berpengaruh nyata ($P > 0,05$) pada kadar air, kadar protein, dan kadar lemak, namun berpengaruh nyata ($P < 0,05$) terhadap *total plate count* dan jumlah *coliform*. Kesimpulan dari penelitian ini adalah kualitas mikrobiologis bakso daging ayam yang terbaik adalah dengan penambahan tepung biji andaliman sebanyak 1,5%. Selama penyimpanan terjadi penurunan kualitas mikrobiologis, sementara itu antara perlakuan penambahan tepung biji andaliman dan lama penyimpanan terdapat interaksi dalam mempengaruhi kualitas mikrobiologis dan kadar air bakso daging ayam.

Kata kunci : Bakso ayam, Tepung biji andaliman, Masa simpan, Uji kualitas kimia, Uji mikrobiologis.

EFFECT OF ANDALIMAN SEED FLOUR (*Zanthoxylum acanthopodium* DC) ADDITION ON CHEMICAL AND MICROBIOLOGY QUALITY OF CHICKEN MEATBALL

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ABSTRACT

This research aims to determine the effect of adding andaliman flour on the storage time and the interaction between the addition of andaliman seed flour and storage length on the chemical and microbiological quality of chicken meatballs. This study used chicken meat which was added with andaliman seed flour as much as 0, 0.5, 1, and 1.5%, then stored in the refrigerator and analyzed on day 0, day 2, day 4, day 6. The analysis carried out include chemical and microbiological quality analysis. Chemical quality analysis parameters includes water content, protein content, and fat content. Microbiological quality analysis includes total plate count analysis, *coliform* analysis, and *Escherichia coli* analysis. The chemical and microbiological quality analysis data were analyzed by Completely Randomized Design (CRD) analysis with a 4x4 factorial pattern (4 factors adding andaliman flour and 4 factors of storage time) with three repetitions. The results of the analysis that showed significant (significant) differences were further analyzed with Duncan's New Multiple Ranges Test (DMRT). The results showed that the addition of andaliman seed flour, storage time, and the interaction of the addition of andaliman seed flour with storage time had no significant effect ($P>0.05$) on water content, protein content, and fat content, but had a significant effect ($P<0.05$) to the total plate count and the number of coliforms. Conclusion of this study is the best microbiological quality of chicken meatballs is the addition of andaliman seed flour as much as 1.5%. During storage there is a decrease in microbiological quality, meanwhile between the addition of andaliman seed flour and storage time there is an interaction in affecting the microbiological quality and moisture content of chicken meatballs..

Keywords : Chicken meatballs, Andaliman seed flour, Storage length, Chemical quality, Microbiological quality.