

ABSTRACT

Salma Shafira Fatin. B.1610396. Comparison of the Physicochemical and Organoleptic Properties of Beef, Rat Meat, and Mixed Beef Meatballs. Under the guidance of Lia Amalia, S.S., S.T., M.T and Dr. Nur'Aini Herawati, S.Si., M.Sc.

Bakso is a processed meat product favored by the Indonesian people. The raw material for meatballs in general is beef, chicken or fish. The unstable price of meat causes producers to commit fraud by adding other meat in the making of meatballs. This study aims to determine the physico-chemical differences between beef meatballs, rat meatballs, and mixed rat beef meatballs. This study used a completely randomized design with 1 factor with 3 treatments and 2 replications for every treatments. The treatment of A1 was 100% beef, A2 was 100% rat meat and A3 was beef: 50%: 50% rat meat. The data was analyzed using Analysis of variance (ANOVA) and followed by Duncan's New Multiple Range Test (DNMRT) at the 5% level on organoleptic, chemical and physical tests. The results showed that parameter sensory quality test had a significant effect on the color of meatballs and had no effect on the elasticity of the meatballs. Chemical tests showed a significant effect on ash content and protein content and had no significant effect on moisture, fat, carbohydrate and fiber content. The average values of A1, A2, and A3 for the ash content were 0.49%, 0.94% and 1.06%. The average protein values were 5.50%, 4.59% and 5.10%. Physical test showed a significant effect on the binding power of meatball water. The average scores of A1, A2, and A3 for binding water were 31.58%, 21.15% and 21.37%, respectively.

Keywords: beef meatball, rat meat, rat mixed beef.

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ABSTRAK

Salma Shafira Fatin. B.1610396. Perbandingan Sifat Fisiko Kimia Dan Organoleptik Bakso Daging Sapi, Daging Tikus, dan Daging Sapi Campur Daging Tikus. Di bawah bimbingan Lia Amalia, S.S., S.T., M.T dan Dr. Nur'Aini Herawati, S.Si., M.Sc.

Bakso merupakan produk olahan daging yang digemari oleh masyarakat Indonesia. Bahan baku bakso pada umumnya ialah daging sapi, ayam atau ikan. Harga daging yang tidak stabil membuat produsen melakukan kecurangan yakni dengan menambahkan daging lain dalam pembuatan baksonya. Penelitian ini bertujuan untuk mengetahui perbedaan bakso daging sapi, bakso daging tikus, dan bakso daging sapi campur daging tikus secara fisiko kimia dan organoleptik. Desain penelitian menggunakan Rancangan Acak Lengkap 1 faktor dengan 3 taraf perlakuan dan 2 ulangan untuk setiap perlakuan. Perlakuan terdiri atas A1 yaitu daging sapi 100%, A2 daging tikus 100% dan A3 daging sapi:daging tikus 50%:50%. Data dianalisis menggunakan sidik ragam (ANOVA) dan dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5% pada uji organoleptik, kimia dan fisik. Hasil uji mutu sensori menunjukkan bahwa ketiga perlakuan perbedaan daging pada bakso berpengaruh terhadap warna bakso dan tidak berpengaruh pada kekenyalan bakso. Uji kimia menunjukkan adanya pengaruh perbedaan daging terhadap kadar abu dan kadar protein dan tidak berpengaruh terhadap kadar air, kadar lemak, karbohidrat, dan serat. Nilai rata-rata kadar abu masing-masing A1, A2, dan A3 adalah 0,49%, 0,94% dan 1,06%. Nilai rata-rata kadar protein masing-masing 5,50%, 4,59% dan 5,10%. Uji fisik menunjukkan adanya pengaruh perbedaan daging terhadap daya mengikat air bakso. Nilai rata-rata daya mengikat air A1, A2, dan A3 masing-masing 31,58%, 21,15% dan 21,37%.

Keywords: bakso daging sapi, daging tikus, daging sapi campur tikus.