

## **ABSTRACT**

**Andi Suardi. B.1510605.** Characteristics of Sensory and Physicochemical Chicken Meatballs With Chicken Feet Skin Substitution. Under the guidance of M. Fakhri Kurniawan and Intan Kusumaningrum.

Meatballs are processed meat product made from finely ground beef, chicken, or fish with flour and seasoning added. The purpose of this research is for study the effect of adding chicken feet skin to the sensory and physicochemical properties of chicken meatballs. The research used completely randomized design one factor with comparison of chicken breast meat with chicken feet (10%, 15%, 20%, 25%, and 30%). The analysis of determination of the selected product was the sensory and hedonic quality test (color, taste, texture, and aroma), then the meatballs are choised have been analyzed (water content, protein, fat, ash content) and elasticity used instrument texture analyzer. The research results mention of the best product there is formulation with combination of chicken breast meat and chicken feet (70%:30%) with the addition of chicken feet optimum by 30%, if the addition is more tends it the reduce of quality sensory. The chemical analyzed results formulas combination of chicken breast meat and chicken feet (70%:30%) have been the results with higher water content is 70,24%, ash content 3,22%, fat 3,62%, and protein 9,77%. The physical analyzed results of quality elasticity chicken meatball amount 86,8 Fg.

**Keywords:** Meatballs, Chicken Feet, Sensory, Physicochemical, Protein

## ABSTRAK

**Andi Suardi. B.1510605.** Karakteristik Mutu Sensori dan Fisikokimia Bakso Ayam Dengan Substitusi Kulit Ceker Ayam. Dibawah Bimbingan M. Fakhri Kurniawan dan Intan Kusumaningrum.

Bakso merupakan produk olahan daging yang terbuat dari daging sapi, ayam, atau ikan yang digiling hingga halus dan ditambahkan tepung dan bumbu. Penelitian ini bertujuan untuk mempelajari pengaruh penambahan kulit ceker ayam terhadap sifat mutu sensori dan fisikokimia bakso ayam. Penelitian ini menggunakan rancangan acak lengkap (RAL) satu faktor yaitu perbandingan daging ayam dan ceker (90%:10%, 80%:20%, 70%:30%, 60%:40% dan 50%:50%). Bakso kemudian diuji mutu sensori dan hedonik (warna, rasa, tekstur, aroma), kemudian yang terpilih diuji (kadar air, kadar abu, kadar lemak, kadar protein), dan uji kekenyalan menggunakan tekstur analyzer. Hasil penelitian menunjukkan produk terbaik yaitu dengan formula (70%:30%) dengan penambahan ceker ayam optimum sebesar 30%, jika penambahan lebih banyak cenderung menurunkan kualitas mutu sensori. Hasil uji analisis kimia dengan perbandingan daging ayam dan ceker (70%:30%) merupakan formula bakso ayam paling tinggi dengan kadar kadar air 70,24%, kadar abu 2,22%, kadar lemak 3,62%, dan protein 9,77%, hasil uji mutu fisik tingkat kekenyalan pada bakso ayam sebesar 86,8 fg.

Kata Kunci: Bakso ayam, ceker ayam, sensori, fisikokimia, protein