

ABSTRACT

Komala Nuraeni. B.1710569. Physicochemical and Organoleptic Characteristics of Beef Meatballs, Boar Meat, and Beef Meatballs Mixed with Boar Meat with Thickening Agent and Seasonings. Under the guidance of Lia Amalia, S.S., ST., M.T and Dr. Nur'aini Herawati, S.Si., M.Sc.

Meatballs are a very popular processed meat product, which are made from beef, chicken, or fish. As the price of meat increases, processed meat producers substitute the main ingredient by using cheaper meat to reduce production costs. This study aims to determine the physical and chemical properties of beef meatballs mixed with wild boar meat and to determine the organoleptic characteristics of beef meatballs, wild boar meatballs and wild wild boar meatballs. This study used a completely randomized design (CRD) with one factor with three treatments and 2 replications for each. The level of treatment tested was A1 100% beef, A2 100% wild boar meat, and A3 50% beef: 50% wild boar meat. Analysis of the data used was ANOVA with Duncan's Advanced Test with 95% confidence in the organoleptic test. The results showed that the use of meat in the manufacture of beef meatballs, wild boar meatballs and beef meatballs mixed with wild boar meat significantly affected the sensory quality of meatballs. Texture physical properties using Texture Profile Analysis which include hardness 1335,0, springiness 1,000, cohesiveness 0.63, guminess 844.54 and Chewiness 844.54. Color values using a colorimeter include L* values of 57.71, a*4.59 and b* 15.89. The chemical properties of beef meatballs mixed with wild boar meat have water content of 67.16%, ash content of 3.52%, protein content of 13.54%, fat content of 1.09% and carbohydrate content of 6.48%.

Keywords: meatballs, wild boar meatballs, beef meatballs mixed with wild boar meat

ABSTRAK

Komala Nuraeni. B.1710569. Karakteristik Fisiko Kimia dan Organoleptik Bakso Daging Sapi, Daging Celeng, dan Bakso Daging Sapi Campur Daging Celeng Dengan Bahan Pengenyal dan Bumbu. Di bawah bimbingan Lia Amalia, S.S., ST., M.T dan Dr. Nur'aini Herawati, S.Si., M.Sc.

Bakso merupakan produk olahan daging yang sangat digemari, yang berbahan baku daging sapi, ayam, atau ikan. Harga daging yang semakin naik, produsen daging olahan melakukan substitusi bahan utama dengan menggunakan daging yang harganya lebih murah untuk menekan biaya produksi. Penelitian ini bertujuan untuk mengetahui sifat fisik dan kimia pada bakso daging sapi campur daging celeng dan untuk mengetahui organoleptik bakso daging sapi, bakso daging celeng dan bakso daging sapi campur daging celeng. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan satu faktor dengan tiga taraf perlakuan dan 2 ulangan untuk setiap perlakuan. Taraf perlakuan yang diujikan A1 100% daging sapi, A2 100% daging celeng, dan A3 50% daging sapi:50% daging celeng. Analisis data yang digunakan adalah ANOVA dengan Uji Lanjut Duncan dengan selang kepercayaan 95% pada uji organoleptik. Hasil penelitian menunjukkan penggunaan daging pada pembuatan bakso sapi, bakso celeng dan bakso sapi campur daging celeng berpengaruh nyata terhadap mutu sensori bakso. Sifat fisik tekstur dengan *Texture Profile Analysis* yang meliputi *hardness* 1335,0, *springiness* 1,000, *cohesiveness* 0,63, *guminess* 844,54 dan *chewiness* 844,54. Nilai warna menggunakan kolorimeter meliputi nilai L* sebesar 57,71, a* 4,59 dan b* 15,89. Sifat kimia bakso sapi campur daging celeng memiliki kadar air 67,16%, kadar abu 3,52%, kadar protein 13,54%, kadar lemak 1,09% dan kadar karbohidrat 6,48%.

Kata kunci: bakso daging sapi, bakso daging celeng, bakso daging sapi campur daging celeng