

ABSTRACT

Salmiah Rahayu Bilqisthy. B.1710538. Characteristics of Physical Chemistry and Organoleptic beef meatballs, rat meatballs, and rat meatballs mixed beef meatballs with the addition of seasonings and thickening agent. Under the guidance of Lia Amalia, S.S., S.T., M. T and Dr. Nur'Aini Herawati, S.Si., M. Sc.

Meatballs have been known as the favorite food product among Indonesian people. There are several factors affecting consumer preferences in selecting meatballs i.e. color, taste and texture. The study aimed to find out the physical and chemical properties of beef meatballs, rat meatballs and rat meatballs mixed beef meatballs. This study used a Complete Randomized Design of 1 factor with 3 levels of treatment and 2 replications for each treatment. The treatment consists of A1 which is 100% beef, A2 100% rat meat and A3 beef 50% rat meat 50%. The data was analyzed using Analysis of Variance (ANOVA) and followed Duncan's advanced test at 95% confidence interval on organoleptic tests. The quality results of sensory tests on all three treatments of differences in meat composition had a real effect on color and had no real effect on meatball shape. The chemical properties of rat meatballs mixed beef meatballs have a moisture content of 69.47%, ash content of 3.64%, protein content of 11.87%, fat content of 1.29%, carbohydrate content of 8.49%. Tests of the supply of rat meatballs mixed beef meatballs with Texture Profile Analysis included a hardness value of 1216.9 gf, springiness of 1,000 gs cohesiveness of 0.621 gumminess of 754.2 and chewiness of 754.2. Average value Lightness (L*) 59.13 Redness (a*) 4.36 and Yellowness (b*) 14.49.

Keywords: beef meatballs, rat meatballs, rat meatballs mixed beef meatballs

ABSTRAK

Salmiah Rahayu Bilqisthy. B.1710538. Karakteristik Fisiko Kimia dan Organoleptik bakso daging sapi, bakso daging tikus, dan bakso daging sapi campur daging tikus dengan penambahan bahan pengental dan bumbu. Dibawah bimbingan Lia Amalia, S.S., S.T., M. T and Dr. Nur'Aini Herawati, S.Si., M. Sc.

Bakso merupakan produk makanan yang telah tersebar dan disukai masyarakat Indonesia. Ada beberapa faktor yang mempengaruhi preferensi konsumen dalam memilih bakso meliputi warna, rasa, dan tekstur. Penelitian ini bertujuan untuk mengetahui sifat fisik dan kimia bakso daging sapi, bakso daging tikus dan bakso daging sapi campur daging tikus. Penelitian menggunakan Rancangan Acak Lengkap 1 faktor dengan 3 taraf perlakuan dan 2 ulangan untuk setiap perlakuan. Perlakuan terdiri dari kelompok A1 yaitu bakso berbahan daging sapi 100%, kelompok A2 merupakan bakso dengan menggunakan bahan dasar daging tikus 100% dan kelompok A3 adalah bakso yang dibuat dengan rasio campuran daging sapi 50% dan daging tikus 50%. Analisis data yang digunakan adalah sidik ragam (ANOVA) dengan Uji lanjut Duncan pada selang kepercayaan 95% pada uji organoleptik. Hasil mutu uji sensori pada ketiga perlakuan perbedaan jenis daging berpengaruh nyata terhadap warna dan tidak berpengaruh nyata terhadap kekenyalan bakso. Sifat kimia bakso sapi campur daging tikus memiliki kadar air 69,47%, kadar abu 3,64%, kadar protein 11,87%, kadar lemak 1,29%, kadar karbohidrat 8,49%. Uji tingkat kekenyalan bakso daging sapi campur tikus dengan *Texture Profile Analysis* meliputi nilai *hardness* 1216,9 gf *springiness* 1,000 gs *cohesiveness* 0,621 *gumminess* 754,2 dan *chewiness* 754,2. Nilai rerata *Lightness* (L*) 59,13 *Redness* (a*) 4,36 dan *Yellowness* (b*) 14,49.

Kata Kunci: bakso daging sapi, bakso daging tikus, bakso daging sapi campur daging tikus