ABSTRACT

Velita. B. 1910179. The Effect of Adding Various Thickeners on the Chemical and Sensory Characteristics of Chicken MDM (Mechanically Deboned Meat) Meatballs. Under the guidance of Lia Amalia, Mardiah, and Julia Kusumaningrum.

Meatballs are usually made of beef at relatively high prices, so other alternatives are needed to obtain cheaper selling price. One such ingredient is Mechanically Deboned Meat (MDM). The use MDM produces meatballs with a bad texture, so necessary to add a gelling agent. This study aims to determine the effect of the addition of gelling agent on the chemical and sensory characteristics of chicken MDM meatballs. The experimental design used was a one-factor Completely Randomized Design (CRD), namely the addition of a type of gum (Control, 3%Carrageenan, 0.3%STPP, and 0.9%Transglutaminase). Sensory and hedonic quality tests were carried out with a line scale and then analyzed using analysis of variance (ANOVA) and Duncan's further test with 95% confidence interval. The selected products will be chemically analyzed including tests for moisture content, ash, protein, and fat. The selected quality characteristics are grayish-white color, less fishy scent, firm texture somewhat close to meatballs, and less meaty taste. The hedonic test on treatment 3%carrageenan was most preferred by panelists with liked the color, liked the scent, liked the texture, somewhat liked the taste, and liked overall. Based on the sensory quality and hedonic, the selected chicken MDM meatballs were 3% carrageenan. The chemical test results of the selected products have a value of 47,72% water-content, 1,76% ash-content, 8,27% protein-content, and 6,67% fat-content. From the results of this study can concluded that chicken MDM meatballs with the addition gelling agent have different sensory properties but have no effect on the panelists preference level.

Keywords: meatballs, mechanically deboned meat, gelling

ABSTRAK

Velita. B.1910179. Pengaruh Penambahan Berbagai Pengenyal Terhadap Karakteristik Kimia dan Sensori Bakso MDM (*Mechanically Deboned Meat*) Ayam. Dibawah bimbingan Lia Amalia, Mardiah, dan Julia Kusumaningrum.

Bakso biasanya dari daging sapi dengan harga relatif mahal sehingga perlu alternatif lain untuk memperoleh harga jual lebih murah. Salah satu bahan tersebut adalah *Mechanically Deboned Meat* (MDM). Penggunaan MDM menghasilkan bakso dengan tekstur kurang baik sehingga perlu penambahan bahan pengenyal. Tujuan dari penelitian ini adalah mengetahui penambahan bahan pengenyal pada karakteristik kimia serta sensori bakso MDM ayam. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) satu faktor yaitu penambahan jenis pengenyal (Kontrol, Karagenan 3%, STPP 0,3%, dan Transglutaminase 0,9%). Uji sensori serta hedonik dilakukan menggunakan skala garis kemudian dianalisis dengan analisis sidik ragam (ANOVA) dan uji lanjut Duncan dengan selang kepercayaan 95%. Produk terpilih akan dianalisis kimia meliputi uji kadar air, abu, protein, dan lemak. Karakteristik mutu terpilih adalah warna putih keabuan, aroma kurang amis, tekstur kekenyalan agak mendekati bakso, dan rasa kurang terasa daging. Uji hedonik pada perlakuan karagenan 3% adalah paling disukai panelis dengan warna suka, aroma suka, tekstur suka, rasa agak suka, dan overall suka. Bakso MDM ayam terpilih berdasarkan mutu sensori dan hedonik adalah karagenan 3%. Hasil uji kimia produk terbaik mempunyai nilai kadar air 47,72%, kadar abu 1,76%, kadar protein 8,27%, dan kadar lemak 6,67%. Berdasarkan penelitian ini bisa diperoleh kesimpulan bakso MDM ayam dengan penambahan pengenyal yang berbeda memiliki karakteristik sensori yang berbeda namun tidak berpengaruh pada tingkat kesukaan panelis.

Kata Kunci : bakso, mechanically deboned meat, pengenyal