

ABSTRACT

Fenia Apriliani Putri. B.1910159. Effect of MDM (Mechanically Deboned Meat) Concentration on Sensory and Chemical Characteristics of Meatballs. Under the guidance of Lia Amalia, Mardiah and Julia Kusumaningrum.

Meatballs are generally made from beef or chicken, which are relatively expensive so it is necessary to substitute or substitute cheaper ingredients. An alternative that can be used is MDM (Mechanically deboned meat). The experimental design used was a completely randomized design (CRD) with one factor, namely MDM concentration of 40%, 50%, 60% and 70%. Sensory and hedonic quality tests were carried out using a line scale which was then analyzed using analysis of variance (ANOVA) and Duncan's advanced test with a 95% confidence interval. The selected products are then subjected to chemical analysis including testing for water, ash, protein and fat content. The product chosen is meatballs that are white and grey, have a non-fishy aroma, are meaty and chewy like meatballs. Treatment A4 (70% MDM : 30% Tapioca) was the most preferred treatment by panelists in terms of color, aroma, texture, taste and overall appearance. The selected MDM meatballs based on sensory and hedonic quality tests were A4 (70% MDM : 30% Tapioca) with chemical test results namely water content 66.38%, ash 1.39%, protein 7.54% and fat content 1.56% and HPP of IDR 432/item.

Keywords : meatballs, mechanically deboned meat

ABSTRAK

Fenia Apriliani Putri. B.1910159 Pengaruh Konsentrasi MDM (*Mechanically Deboned Meat*) Terhadap Karakteristik Sensori dan Kimia Bakso. Di bawah bimbingan Lia Amalia, Mardiah, dan Julia Kusumaningrum.

Bakso umumnya berbahan dasar daging sapi atau ayam yang harganya relatif mahal sehingga perlu dilakukan penggantian atau penggantian bahan yang lebih murah. Alternatif yang bisa digunakan adalah MDM (*Mechanically deboned meat*). Rancangan percobaan yang digunakan adalah rancangan acak lengkap (RAL) dengan satu faktor yaitu konsentrasi MDM 40%, 50%, 60% dan 70%. Uji mutu sensori dan hedonik dilakukan dengan skala garis yang kemudian di analisis menggunakan *analysis of variance* (ANOVA) dan uji lanjut duncan dengan selang kepercayaan 95%. Produk terpilih kemudian dilakukan analisis kimia termasuk pengujian kandungan air, abu, protein dan lemak. Produk yang dipilih adalah bakso berwarna putih abu-abu, aroma tidak amis, berdaging dan kekenyalan seperti bakso. Perlakuan A4 (70% MDM : 30% Tapioka) merupakan perlakuan yang paling disukai panelis dari segi warna, aroma, tekstur, rasa serta penampilan secara keseluruhan. Bakso MDM terpilih berdasarkan uji mutu sensori dan hedonik adalah A4 (70% MDM : 30% Tapioka) dengan hasil uji kimianya yaitu kadar air 66,38%, abu 1,39%, protein 7,54% dan kadar lemak 1,56% dan HPP sebesar Rp.432/butir.

Kata Kunci : bakso, *mechanically deboned meat*