

ABSTRACT

Aprilianti Sari. B.1810990. *The Effect of the Thick of PP (Polypropylene) Plastic Packaging on Physicochemic and Organoleptic Properties of Chicken Nugget Products.*

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Chicken nuggets are one of the fast food products that are usually packaged in PP (polypropylene) plastic. This study aims to determine changes in the physicochemical and organoleptic properties of chicken nuggets during storage based on differences in the thickness of the PP plastic packaging. The experimental design used was a one-factor Completely Randomized Design (CRD). Tests for water content, protein, weight loss and sensory quality tests to obtain selected products. Then the selected product is followed by testing the content of ash, fat, carbohydrates and water holding capacity. All tests were carried out after 15 days of storage, except for the analysis of water content, protein content and weight loss which were carried out at 5 day intervals. Data analysis used analysis of variance (ANOVA) with Duncan's Advanced Test using a 95% confidence interval. Testing for water content in A1 ranged from (50.48-52.37%), A2 (49.34-51.64%), A3 (48.06-50.37%) and control (55.08-63, 13%). Testing for protein levels in A1 ranged from (15.14-9.8%), A2 (16.38-11.10%), A3 (17.84-13.19%) and controls (13.30-8, 65%). Weight loss test on A1 ranged from (5.37-3.76%), A2 (3.73-1.26%), A3 (2.06-0.38%) and control (26.64-8, 89%). Aroma sensory quality testing on A1 (score 7.47), A2 (score 4.98), A3 (score 6.14), and control (score 7.81). Taste on A1 (score 7.14), A2 (score 8.03), A3 (score 9.14) and control (score 9.34). Texture on A1 (score 6.02), A2 (score 4.75), A3 (score 7.18) and control (score 8.29). Color on A1 (score 6.97), A2 (score 8.11), A3 (score 9.14) and control (score 9.25). Product testing was selected from the three treatments and one control, namely a thickness of 0.8 mm which had a moisture content value of 50.37%, protein content of 13.19% and weight loss of 0.38%. For the sensory quality test, the aroma smelled of fresh meat (score 6.14), bright yellow or golden color (score 9.14), chewy texture (score 7.18) and savory taste (score 9.14). Ash content is 2.35%, fat content is 1.83%, carbohydrates are 32.27% and water holding capacity is 184.68%.

Keywords: *Thickness, chicken nuggets, polypropylene plastic*

ABSTRAK

Aprilianti Sari. B. 1810990. Pengaruh Tebal Kemasan Plastik PP (*Polypropylene*) terhadap Sifat Fisikokimia dan Organoleptik pada Produk *Nugget* Ayam. Di bawah bimbingan Titi Rohmayanti dan Nindya Atika Indrastuti.

Nugget ayam merupakan salah satu produk pangan cepat saji yang biasa dikemas dengan plastik PP (*polypropylene*). Penelitian ini bertujuan untuk mengetahui perubahan sifat fisikokimia dan organoleptik produk *nugget* ayam selama penyimpanan berdasarkan perbedaan tebal kemasan plastik PP. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) satu faktor. Pengujian kadar air, protein, susut bobot dan uji mutu sensori untuk diperoleh produk terpilih. Kemudian produk terpilih dilanjutkan dengan pengujian kadar abu, lemak, karbohidrat dan daya ikat air. Semua pengujian dilakukan setelah penyimpanan 15 hari, kecuali untuk analisis kadar air, kadar protein dan susut bobot dilakukan dengan interval 5 hari. Analisis data menggunakan analisis sidik ragam (ANOVA) dengan Uji Lanjut Duncan menggunakan selang kepercayaan 95%. Pengujian kadar air pada A1 berkisar antara (50,48-52,37%), A2 (49,34-51,64%), A3 (48,06-50,37%) dan kontrol (55,08-63,13%). Pengujian kadar protein pada A1 berkisar antara (15,14-9,8%), A2 (16,38-11,10%), A3 (17,84-13,19%) dan kontrol (13,30-8,65%). Pengujian susut bobot pada A1 berkisar antara (5,37-3,76%), A2 (3,73-1,26%), A3 (2,06-0,38%) dan kontrol (26,64-8,89%). Pengujian mutu sensori aroma pada A1 (skor 7,47), A2 (skor 4,98), A3 (skor 6,14), dan kontrol (skor 7,81). Rasa pada A1 (skor 7,14), A2 (skor 8,03), A3 (skor 9,14) dan kontrol (skor 9,34). Tekstur pada A1 (skor 6,02), A2 (skor 4,75), A3 (skor 7,18) dan kontrol (skor 8,29). Warna pada A1 (skor 6,97), A2 (skor 8,11), A3 (skor 9,14) dan kontrol (skor 9,25). Pengujian produk terpilih dari ketiga perlakuan dan satu kontrol yaitu ketebalan 0,8 mm yang memiliki nilai kadar air 50,37%, kadar protein 13,19% dan susut bobot 0,38%. Untuk uji mutu sensori aroma tercium aroma daging segar (skor 6,14), warna kuning terang atau keemasan (skor 9,14), tekstur kenyal (skor 7,18) dan rasa gurih (skor 9,14). Kadar abu 2,35%, kadar lemak 1,83%, karbohidrat 32,27% dan daya ikat air 184,68%.

Kata kunci: Ketebalan, *nugget* ayam, *polypropylene*