## ABSTRAK

**Kualitas Fisik dan Sensoris Bakso Sapi dengan Subtitusi Tepung Sagu (*Metroxylon sagu* Rottb) Sebagai Pengganti Tepung Tapioka (*Manihot utilissima)***

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## ABSTRAK



Bakso ialah salah satu produk hasil dari olahan daging yang banyak dikenal oleh masyarakat. Penelitian ini bertujuan untuk mengetahui kualitas fisik pH, keempukan dan susut masak sedangkan sensoris adalah warna, tekstur, aroma dan rasa bakso sapi dengan subtitusi tepung sagu sebagai pengganti tepung tapioka. Penelitian ini dilaksanakan di Laboratorium Program Studi Peternakan Fakultas Pertanian Universitas Khairun, Ternate pada bulan November 2020 - Januari 2021, sedangkan Uji fisik dilakukan di Laboratorium Teknologi Hasil Peternakan Fakultas Peternakan Universitas Hasanuddin Makassar. penelitian ini menggunakan metode Rancangan Acak Lengkap (RAL). hasil penelitian dapat disimpulkan bahwa pH menunjukan perlakuan P0 dan P4 memiliki rataan tertinggi yaitu 6,7 sedangkan keempukan rataan tertinggi yaitu pada perlakuan P1 dan P3 yaitu 0,3 kg, kemudian susut masak rataan tertinggi ada pada perlakuan P4 yaitu 60,6% dan rataan warna tertinggi pada perlakuan P3 yaitu 3,05, tekstur rataan tertinggi pada perlakuan P0 yaitu 3,53, rataan aroma tertinggi ada pada perlakuan P3 yaitu 3,05 dan rataan tertinggi rasa ada pada perlakuan P0 yaitu 4,2



***Kata kunci :*** *fisik, sensoris, subtitusi bakso sapi, tepung sagu, tepung tapioka*

## ABSTRACT

**Physical and Sensory Quality of Beef Meatballs with Substitution of Sago Flour (*Metroxylon* sagu Rottb) As a substitute for tapioca flour (*Manihot utilissima)***



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## ABSTRACT

Meatball is a meat product which is widely known by the public. This study aims to determine the physical quality pH, tenderness and cooking shrinkage while the quality of the sensoris is the color, texture, aroma and taste of beef meatball subtitusi cornstarch instead of starch. This research was conducted at the Laboratory of Animal Husbandry Study Program, Faculty of Agriculture, Khairun University, Ternate in November 2020 - January 2021, while the physical test was carried out at the Laboratory of Animal Husbandry Product Technology, Faculty of Animal Husbandry, Hasanuddin University Makassar. This study used a completely randomized design (CRD) method. The results of the study concluded that the pH showed that the P0 and P4 treatments had the highest average, namely 6.7, while the highest average tenderness was in the P1 and P3 treatments, namely 0.3 kg, then the highest average cooking loss was in treatment P4, namely 60.6% and The highest color in treatment P3 was 3.05, the highest average texture in treatment P0 was 3.53, the highest average aroma was in treatment P3, namely 3.05 and the highest average taste was in treatment P0, namely 4.2



***Keywords :*** *physical, sensory, substitution of beef meatballs, sago flour, tapioca flour*