

ASKIA KOROIS 04141811016. KUALITAS FISIK DAN SENSORIS BAKSO DAGING SAPI DENGAN SUBSTITUSI KACANG TANAH (*Arachis hipogaea* L) KHAS MALUKU UTARA SEBAGAI SUMBER PROTEIN NABATI

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Ringkasan

Penelitian ini bertujuan untuk mengetahui kualitas fisik (pH, dan keempukan) dan sensoris (warna, tekstur, aroma dan rasa) bakso sapi yang diberi penambahan tepung kacang tanah. Penelitian ini dilaksanakan di Laboratorium Program Studi Peternakan Fakultas Pertanian Universitas Khairun, dan Laboratorium Teknologi Hasil Peternakan Fakultas Peternakan Universitas Hasanuddin pada bulan Juni sampai Agustus 2022. penelitian ini menggunakan Rancangan Acak lengkap (RAL) pola searah. Data yang diperoleh analisis dengan sidik ragam. Hasil penelitian menunjukkan bahwa bakso daging sapi dengan substitusi tepung kacang tanah sangat berpengaruh nyata jika di tinjau dari pH menunjukkan perlakuan P0 memiliki rata-rata tertinggi yaitu 6,42 sedangkan keempukan rata-rata tertinggi pada P0 dan P2 yaitu 0,57 kg, dan rata-rata warna tertinggi pada perlakuan P0 yaitu 3,00, tekstur rata-rata tertinggi pada perlakuan P0 yaitu 3,73, rata-rata aroma tertinggi ada pada perlakuan P1 yaitu 4,27 dan rata-rata tertinggi rasa ada pada perlakuan P1 yaitu 3,84

Kata kunci: bakso sapi, substitusi, kacang tanah

ASKIA KOROIS 04141811016. PHYSICAL AND SENSORY QUALITY OF BEEF MEAT BY SUBSTITUTION OF PEANUT (*Arachis hipogae L*) SPECIFICALLY OF NORTH MALUKU AS A VEGETABLE SOURCE

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ABSTRACT

This study aims to determine the physical (pH, and tenderness) and sensory (color, texture, aroma and taste) quality of beef meatballs added with peanut flour. This research was conducted at the Laboratory of the Animal Husbandry Study Program, Faculty of Agriculture, University of Khairun, and the Laboratory of Animal Products Technology, Faculty of Animal Husbandry, Hasanuddin University from June to August 2022. This study used a one-way complete randomized design (CRD). Data obtained by analysis of variance. The results showed that beef meatballs with peanut flour substitution had a significant effect when viewed from the pH, it showed that the P0 treatment had the highest average, namely 6.42, while the highest average tenderness was in P0 and P2, namely 0.57 kg, and the highest average color was in the treatment P0 is 3.00, the highest average texture is in treatment P0 is 3.73, the highest average aroma is in treatment P1 which is 4.27 and the highest average taste is in treatment P1 which is 3.84

Keywords: beef meatball, substitution, peanuts