

ABSTRAK

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PENGARUH PENAMBAHAN BUAH ANDALIMAN DAN JENIS DAGING TERHADAP PERTUMBUHAN MIKROBA DAN KARAKTERISTIK SENSORI SOSIS

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(xiii + 63 halaman: 28 tabel, 9 gambar, 4 lampiran)

Sosis merupakan produk daging olahan yang dapat dibuat dari berbagai jenis daging atau campurannya. Buah andaliman merupakan rempah Indonesia yang memiliki cita rasa yang unik serta berpotensi memiliki aktivitas antimikroba. Hal ini menyebabkan dapat dipelajarinya pengaruh penambahan buah andaliman dan variasi daging ayam-sapi terhadap pertumbuhan mikroba serta karakteristik sensori sosis. Sosis dibuat dengan menggunakan tiga jenis daging yang berbeda, yaitu daging ayam 100%, daging ayam 50% sapi 50%, dan daging sapi 100% disertai variasi konsentrasi buah andaliman, yaitu 0.5%, 1%, dan 1.5%. Sosis yang sudah dibuat kemudian disimpan dalam suhu dingin pada kondisi vakum. Analisis yang dilakukan pada hari ke-1, hari ke-4, dan hari ke-7 untuk mengetahui aktivitas antimikroba buah andaliman pada sosis yaitu uji jumlah total mikroba dan uji nilai pH. Uji sensori dilakukan untuk mengetahui intensitas warna, aroma jeruk, rasa getir, dan tekstur berpasir, serta penerimaan sosis dengan penambahan andaliman pada jenis daging yang berbeda. Hasil analisis menunjukkan bahwa penambahan buah andaliman sampai dengan 1.5% tidak memengaruhi jumlah total mikroba dan nilai pH pada sosis, sedangkan variasi jenis daging memengaruhi nilai pH pada sosis. Variasi konsentrasi andaliman memengaruhi intensitas warna, aroma, rasa, dan tekstur dari sosis, sedangkan variasi jenis daging memengaruhi warna dan tekstur sosis. Hasil uji hedonik dari 35 panelis menunjukkan bahwa panelis kurang menyukai peningkatan jumlah andaliman, namun panelis lebih menyukai sosis kombinasi ayam 50% sapi 50%.

Kata kunci : andaliman, sosis, daging, mikroba, antimikroba

Referensi : 85 (2003-2020)

ABSTRACT

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THE EFFECT OF ANDALIMAN FRUIT ADDITION AND MEAT SOURCE AGAINST MICROBIAL GROWTH AND SENSORY CHARACTERISTICS OF SAUSAGE

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Sausage is a processed meat product that could be made with various meat sources or their mixture. Andaliman fruit is an Indonesian spice that contains unique flavor and potentially has antimicrobial activity. These reasons make it possible to study the effect of andaliman fruit addition and chicken-beef meat variation against microbial growth and sensory characteristics of sausage. Sausage was made with three different type of meat, specifically 100% chicken meat, combination of 50% chicken meat with 50% beef meat, and 100% beef meat, with varying andaliman concentration level, such as 0.5%, 1%, and 1.5%. The sausages that had been made then vacuum sealed and stored in chill temperature. Total plate count and pH value analysis was done on first day, fourth day, and seventh day of storage. Sensory evaluation was done in order to determine color intensity, citrus aroma, bitter taste, gritty texture, and acceptance of the sausage made with addition of andaliman on different type of meat. Analysis result shows that the addition of andaliman fruit up to 1.5% does not significantly affect microbial total count and pH value of the sausage, whereas variation on meat type affects pH value of sausage. Different level of andaliman concentration affects the intensity of color, aroma, taste, and texture of sausage, while variation on meat type affects intensity of color and texture of sausage. Hedonic evaluation from 35 panelists shows less preference for higher concentration of andaliman, however panelists do like sausage made from combination of chicken meat and beef meat.

Keywords : andaliman, sausage, meat, microbes, antimicrobial agent

References : 85 (2003-2020)