

PENGOLAHAN NUGGET AYAM DENGAN FORMULASI TEPUNG TERIGU DAN TEPUNG KULIT SINGKONG (*Manihot esculenta*)

*[Processing of Chicken Nuggets Using the Formulation of Wheat Flour and Chicken Flour (*Manihot esculenta*)]*

Baiq Agustina^{1)*}, Ahmad Alamsyah²⁾, Rini Nofrida²⁾

¹⁾Mahasiswa Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram

²⁾Staf Pengajar Fakultas Teknologi Pangan dan Agroindustri Universitas Mataram

*E-mail: baiqagustina1997@gmail.com

ABSTRACT

*The purpose of this study was to determine the processing of chicken nuggets with the formulation of wheat flour and cassava peel flour (*Manihot esculenta*). The research method used was an experimental method using a completely randomized design (CRD) with a single factor experiment, namely the concentration of flour: cassava peel flour (30%: 0%, 25%: 5%, 20%: 10%, 15%: 15% , 10%: 20%, 5%: 25%) The parameters observed included moisture content, protein content, crude fiber content, texture, color and organoleptics (color, texture, taste and aroma). Data from chemical, physical and organoleptic observations were analyzed by analysis of variance (ANOVA) at the 5% real level using Co-stat software. The treatments that were significantly different were further tested using the Honestly Significant Difference (BNJ) at the 5% real level. The results showed that the processing of chicken nuggets with the formulation of wheat flour and cassava peel flour had a significant effect on water content, protein content, crude fiber content, texture, color, and organoleptics (color, texture, and taste). However, it had no significant effect on the aroma of chicken nuggets. The best treatments for making chicken nuggets with the formulation of wheat flour and cassava skin flour were 20% wheat flour and 10% cassava skin flour with 38.31% moisture content; protein content 12.96%; crude fiber content of 8.47%; texture 0.75kg / cm²; brightness value (L) 52.17; °Hue value 71.50, as well as the organoleptic quality (color, texture, taste and aroma) that the panelists can accept.*

Keywords : Chicken nuggets, cassava skin flour, wheat flour

ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengolahan *nugget* ayam dengan formulasi tepung terigu dan tepung kulit singkong (*Manihot esculenta*). Metode penelitian yang digunakan adalah metode eksperimental menggunakan Rancangan Acak Lengkap (RAL) dengan percobaan faktor tunggal yaitu konsentrasi tepung terigu : tepung kulit singkong (30%:0%, 25%:5%, 20%:10%, 15%:15%, 10%:20%, 5%:25%) Parameter yang diamati meliputi kadar air, kadar protein, kadar serat kasar, tekstur, warna dan organoleptik (warna, tekstur, rasa dan aroma). Data hasil pengamatan kimia, fisik dan organoleptik dianalisis dengan analisis keragaman (ANOVA) pada taraf nyata 5% menggunakan *software Co-stat*. Perlakuan yang berbeda nyata diuji lanjut menggunakan uji Beda Nyata Jujur (BNJ) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa pengolahan *nugget* ayam dengan formulasi tepung terigu dan tepung kulit singkong memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar protein, kadar serat kasar, tekstur, warna, dan organoleptik (warna, tekstur, dan rasa). Namun, memberikan pengaruh yang tidak berbeda nyata terhadap aroma *nugget* ayam. Perlakuan terbaik pada pembuatan *nugget* ayam dengan formulasi tepung terigu dan tepung kulit singkong yaitu perlakuan tepung terigu 20% dan tepung kulit singkong 10% dengan kadar air 38,31%; kadar protein 12,96%; kadar serat kasar 8,47%; tekstur 0,75kg/cm²; nilai kecerahan (L) 52,17; nilai °Hue 71,50, serta mutu organoleptik (warna, tekstur, rasa dan aroma) yang dapat diterima panelis.

Kata kunci : *Nugget* ayam, tepung kulit singkong, tepung terigu