

PENGARUH RASIO TEMPE DAN UBI JALAR UNGU TERHADAP BEBERAPA KOMPONEN MUTU NUGGET AYAM

[Effect of Ratio of Tempeh and Purple Sweet Potato on Some Chicken Nugget Quality Components]

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ABSTRACT

The purpose of this study was to determine the effect of the ratio of tempeh and purple sweet potato to several chemical quality components and organoleptic chicken nuggets. The experimental design used was Completely Randomized Design (CRD) at the level of 5%, and further tested by orthogonal Polynomial for chemical parameters, Honestly Significant Difference test (HSD) for organoleptic parameters if there were significant differences. As for the use of n1 (Tempeh 0%: 50% Purple Sweet Potato), n2 (Tempeh 10%: Purple Sweet Potato 40%), n3 (Tempeh 20%: Purple Sweet Potato 30%), n4 (Tempeh 25%: Purple Sweet Potato 25%), n5 (Tempeh 30%: Purple Sweet Potato 20%), n6 (Tempeh 40%: Purple Sweet Potato 10%). The chemical test results showed that the ratio of tempeh to purple sweet potato had an effect that was not significantly different from the parameters of water and fat content but had a significant effect on the protein content of chicken nugget, and had no significant effect on the degree of preference for color, aroma, taste, and texture of chicken nugget. Treatment of n6 (Tempeh 40%: 10% Purple Sweet Potato) was the best result from the water content of 55.68%, fat content of 2.16%, protein content of 13.69% and has fulfilled the criteria of Indonesian national standard for chicken nugget.

Keywords: *chicken nugget, tempeh, purple sweet potato.*

ABSTRAK

Tujuan penelitian ini untuk mengetahui penambahan rasio tempe dan ubi ungu terhadap beberapa komponen mutu kimia dan organoleptik *nugget* ayam. Rancangan percobaan yang digunakan ialah Rancangan Acak Lengkap (RAL) pada taraf 5%, dan diuji lanjut dengan orthogonal Polynomial untuk parameter kimia, uji Beda Nyata Jujur (BNJ) untuk parameter organoleptik apabila terdapat beda nyata. Adapun perlakunnya n1 (Tempe 0% : Ubi Jalar Ungu 50%), n2 (Tempe 10% : Ubi Jalar Ungu 40%), n3 (Tempe 20% : Ubi Jalar Ungu 30%), n4 (Tempe 25% : Ubi Jalar Ungu 25%), n5 (Tempe 30% : Ubi Jalar Ungu 20%), n6 (Tempe 40% : Ubi Jalar Ungu 10%). Hasil uji kimia menunjukkan bahwa rasio tempe dengan ubi jalar ungu memberikan pengaruh yang tidak berbeda nyata terhadap parameter kadar air dan kadar lemak namun berpengaruh nyata terhadap kadar protein *nugget* ayam, serta memberikan pengaruh yang tidak berbeda nyata terhadap tingkat kesukaan warna, aroma, rasa, dan tekstur *nugget* ayam. Perlakuan n6 (Tempe 40% : Ubi Jalar Ungu 10%) merupakan hasil terbaik dilihat dari kadar air 55,68%, kadar lemak 2,16% , kadar protein 13,69% dan telah memenuhi kriteria SNI *nugget* ayam.

Kata kunci: *nugget* ayam, tempe, ubi jalar ungu.