

# **PENGARUH PENAMBAHAN PROPORSI BUBUR RUMPUT LAUT (*Eucheuma cottonii*) TERHADAP KARAKTERISTIK FISIKOKIMIA BAKSO AYAM PETELUR APKIR**

*EFFECT of INCREASING PROPORTION of SEAWEED PORRIDGE (*Eucheuma cottonii*) on PHYSICOCHEMICAL CHARACTERISTICS of APKIR LAYER MEATBALLS*

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui formula bakso daging ayam petelur apkir dengan penambahan rumput laut (*Eucheuma cottonii*) yang dapat diterima konsumen dan sesuai dengan standar mutu bakso ayam. Metode yang digunakan dalam penelitian ini adalah metode eksperimental yang dilaksanakan di Laboratorium dan dirancang menggunakan Rancangan Acak Kelompok (RAK) dengan satu faktor yaitu penambahan bubur rumput laut (*Eucheuma cottonii*) yang terdiri atas 6 perlakuan yaitu tanpa penambahan bubur rumput laut (*Eucheuma cottonii*) (0%), penambahan penambahan bubur rumput laut (*Eucheuma cottonii*) 10, 20, 30, 40 dan 50%. Masing-masing perlakuan diulang 3 kali sehingga diperoleh 18 unit percobaan. Parameter yang diamati meliputi parameter kimia (kadar air, kadar abu, kadar protein dan kadar serat kasar), parameter fisik (uji daya ikat air, uji tekstur dan uji warna) dan parameter organoleptik (aroma, warna, tekstur dan rasa). Data hasil pengamatan dianalisis menggunakan analisis keragaman pada taraf 5% dan diuji lanjut menggunakan uji lanjut Beda Nyata Jujur (BNJ) taraf nyata yang sama. Hasil penelitian menunjukkan bahwa penambahan bubur rumput laut (*Eucheuma cottonii*) memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar protein, kadar serat kasar, daya ikat air, tekstur, parameter organoleptik skoring (warna, tesktur dan rasa) dan hedonik (aroma dan tekstur) namun tidak memberikan pengaruh yang berbeda nyata terhadap kecerahan, °Hue, parameter organoleptik skoring (aroma) dan hedonik (rasa dan warna). Bakso ayam petelur Apkir dengan penambahan bubur rumput laut (*Eucheuma cottonii*) 30% memenuhi syarat mutu bakso daging ayam SNI 01-3819-1995.

Kata Kunci : Bakso ayam, *Eucheuma cottonii*, Petelur apkir

## **ABSTRACT**

*This study aims to determine the formula of rejected layer chicken meatballs with the addition of seaweed (*Eucheuma cottonii*) which is acceptable to consumers and in accordance with the quality standards of chicken meatballs. The method used in this study is an experimental method carried out in the laboratory and designed using a Randomized Block Design (RAK) with one factor, namely the addition of seaweed pulp (*Eucheuma cottonii*) which consists of 6 treatments, namely without the addition of seaweed pulp (*Eucheuma cottonii*) (0%), the addition of seaweed slurry (*Eucheuma cottonii*) 10, 20, 30, 40 and 50%. Each treatment was repeated 3 times to obtain 18 experimental units. The parameters observed included chemical parameters (moisture content, ash content, protein content and crude fiber content), physical parameters (water holding test, texture test and color test) and organoleptic parameters (aroma, color, texture and taste). Observational data were analyzed using analysis of variance at the 5% level and further tested using the Honest Significant Difference (BNJ) further test with the same significant level. The results showed that the addition of seaweed porridge (*Eucheuma cottonii*) had a significantly different effect on water content, ash content, protein content, crude fiber content, water holding capacity, texture, scoring organoleptic parameters (color, texture and taste) and hedonic (aroma and texture) but had no significant effect on brightness, °Hue, organoleptic scoring (aroma) and hedonic (taste and color) parameters. The rejected layer chicken meatballs with the addition of 30% seaweed porridge (*Eucheuma cottonii*) met the quality requirements of the chicken meatballs of SNI 01-3819-1995.*

*Keywords: Chicken meatballs, Eucheuma cottonii, Rejected eggs.*