

PENGARUH PENAMBAHAN *ISOLATE SOY PROTEIN* DAN *SODIUM TRIPOLIPHOSPAT* TERHADAP SIFAT FISIK, KIMIA DAN TINGKAT KESUKAAN SOSIS AYAM

INTISARI

Isolate soy protein merupakan bentuk protein paling murni pada kedelai dengan kadar protein minimal 90%. Penambahan ISP pada sosis ayam dapat meningkatkan kadar protein yang memiliki sifat fungsional bagi Kesehatan terutama bagi penderita penyakit degeneratif. Selain itu, ISP juga berfungsi sebagai pengemulsi, dan dapat memperbaiki tekstur sosis. Namun penambahan ISP dalam jumlah banyak dapat menurunkan kualitas sosis sehingga perlu penambahan STPP untuk menstabilkan emulsi sosis. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *Isolate Soy Protein* dan *Sodium Tripoliphospat* terhadap sifat fisik, sifat kimia dan tingkat kesukaan sosis ayam.

Rancangan percobaan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap dengan dua faktor yaitu proporsi ISP (0% ; 15% ; 30%) dan STPP (0%, 0,11% dan 0,22%). Sosis yang dihasilkan dianalisis kadar air, kadar protein, kadar abu, kadar lemak, kadar karbohidrat (*by difference*) serta tekstur yang meliputi *hardness*, *cohesiveness*, *springiness*, *gumminess* dan *chewiness* serta tingkat kesukaan.

Hasil penelitian menunjukkan bahwa sosis ayam yang dihasilkan dari penambahan ISP dan STPP disukai oleh panelis serta telah memenuhi SNI 3820-2015 tentang syarat mutu sosis daging. Sosis ayam dari penambahan ISP 15% dan STPP 0,11% merupakan perlakuan terbaik dengan kandungan kadar air sebesar 64.25% b/b, kadar protein sebesar 19,02% b/b, kadar lemak 3.42% b/b, kadar abu 1.36% b/b dan karbohidrat 11.93% b/b. Sementara nilai *hardness* 86.19 N, nilai *cohesiveness* 0.74, nilai *springiness* 0.94 mm, nilai *gumminess* 69.69 N dan nilai *chewiness* 65.74 N.

Kata kunci : Sosis ayam, *Isolate Soy Protein*, *Sodium Tripolifosfat*

**EFFECT OF ISOLATED SOY PROTEIN AND SODIUM
TRIPOLYPHOSPHATE ON PHYSICAL AND CHEMICAL PROPERTIES
AND PREFERENCE LEVEL OF CHICKEN SAUSAGE**

ABSTRACT

Soy protein isolate is the purest of protein in soybeans with a protein content of at least 90%. The addition of ISP in chicken sausages can increase the levels of proteins that have functional properties for health, especially for people with degenerative diseases. In addition, ISP also functions as an emulsifier and can improve the texture of sausages. However, adding more ISP can reduce sausage quality, so need STTP makes the emulsion stable. This research aims to know the effect of adding Isolate Soy Protein and Sodium Tripolyphosphate on physical properties, chemical, and level of preference for chicken sausage.

The experimental design used in this study was factorial Completely Randomized Design with two factors: proportion of ISP (0%;15%;30%) and STPP concentration (0%;0,11%;0,22%). Sausage produced the analysis of water content, protein content, ash content, fat content, carbohydrate content, and texture which includes hardness, cohesiveness, springiness, gumminess and chewiness and level of preference.

The results showed that chicken sausage produced from the addition of isolate soy protein and Sodium Tripolifosfat were favored by panelists and have fulfilled SNI 3820-2015 concerning chicken sausage quality requirements. Chicken sausage from the addition of ISP 15% dan STPP 0,11% is the best treatment. Chicken sausage with the treatment have a moisture content of 64.25% w/b, protein content of 19,02% w/b, fat content of 3.42% w/b, ash content 1.36% w/b, and carbohydrate content of 11,93% w/b. While the hardness value of 86.19 N, cohesiveness 0.74, springiness 0.94 mm, gumminess 69.69 N and chewiness 65.74 N.

Keywords: Chicken Sausage, Isolate Soy Protein, and Sodium Tripolyphosphate