

**PENGARUH PENAMBAHAN NANO KAPSUL KUNYIT PADA
PENGOLAHAN DAGING AYAM KUB TERHADAP UJI SENSORIS DAN
KIMIA BAKSO FUNGSIONAL**

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INTISARI*)

Penelitian ini telah dilaksanakan di Desa Sorolaten Rt.01 Rw.14, Sidokarto, Godean, Sleman, Yogyakarta. Tujuan penelitian ini mengetahui dan menganalisis karakteristik kimia dan organoleptik bakso daging ayam KUB yang dicuring dengan nanokapsul kunyit pada beberapa level yang berbeda. Metode pengambilan sampel menggunakan metode rancangan acak lengkap pola searah yaitu empat perlakuan variasi konsentrasi (level) jus nanokapsul kunyit. Level penambahan jus nano kapsul kunyit yaitu P1 (Bakso tanpa penambahan jus nanokapsul kunyit 0% dari berat daging), P2 (Bakso dengan penambahan jus nanokapsul kunyit 1% dari berat daging), P3 (Bakso dengan penambahan jus nanokapsul kunyit 2% dari berat daging), P4 (Bakso dengan penambahan jus nanokapsul kunyit 3% dari berat daging). Dari hasil Analisa uji sensoris rerata penambahan NK pada semua hasil penelitian menunjukkan hasil suka mendekati netral. Hasil uji sensoris yang paling disukai berbeda pada warna menunjukkan nilai terbaik sebesar 3,03%. Hasil uji kimia menunjukkan bahwa penambahan nano kapsul kunyit pada curing daging ayam KUB menjadi bakso fungsional sudah memenuhi.

Kata kunci : *Nano Kapsul, Ayam KUB, Bakso Fungsional.*

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**THE EFFECT OF ADDITION OF TURMERIC NANO CAPSULES IN
THE PROCESSING OF KUB CHICKEN MEAT ON SENSORY AND
CHEMICAL TESTS OF FUNCTIONAL MEATBALLS**

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ABSTRACT*)

This research was carried out in Sorolaten Village Rt.01 Rw.14, Sidokarto, Godean, Sleman, Yogyakarta. The purpose of this study was to determine and analyze the chemical and organoleptic characteristics of KUB chicken meatballs cured with turmeric nanocapsules at several different levels. The sampling method used a completely randomized design with a unidirectional pattern, namely four treatments of variations in the concentration (level) of turmeric nanocapsule juice. The level of addition of turmeric nanocapsule juice is P1 (Meatballs without the addition of 0% turmeric nanocapsule juice by weight of meat), P2 (Meatballs with the addition of 1% turmeric nanocapsule juice by weight of meat), P3 (Meatballs with the addition of 2% turmeric nanocapsule juice by weight of meat), P4 (Meatballs with addition of 3% turmeric nanocapsule juice by weight of meat). From the results of the sensory test analysis, the average addition of NK in all research results showed that the results were closer to neutral. The most preferred sensory test results differ in color showing the best value of 3.03%. The chemical test results showed that the addition of turmeric nano capsules in the curing of KUB chicken meat into functional meatballs was sufficient.

Keywords: *Nano Capsule, KUB Chicken, Functional Meatballs.*

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