

**UJI KEASAMAN DAN UJI ORGANOLEPTIK ABON ITIK HIBRIDA (*ANAS PLATHYRYNCHOS*) YANG DICURING NANOKAPSUL KUNYIT DENGAN LEVEL YANG BERBEDA**

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**INTISARI \*)**

Penelitian ini bertujuan untuk mengetahui uji keasaman dan uji organoleptik abon itik yang dicuring nanokapsul kunyit pada level yang berbeda. Penelitian ini dilaksanakan pada 26 Maret - 20 Juli 2020. Tempat penelitian dilaksanakan di Laboratorium Kimia Universitas Mercu Buana Yogyakarta, Sedayu, Bantul. Penelitian ini menggunakan daging itik yang dicuring dengan nanokapsul kunyit. Rancangan percobaan yang digunakan dalam penelitian adalah Rancangan Acak Lengkap (RAL) pola searah yang terdiri dari 4 perlakuan dan 3 ulangan, apabila pada penelitian ini terdapat beda nyata dilanjutkan dengan uji Duncan's Multiple Range Test (DMRT). Perlakuan yang digunakan yaitu P0 (0% nanokapsul kunyit), P1 (3% NK), P2 (6% NK), P3 (9% NK), kemudian diuji organoleptik (warna, aroma, rasa, tekstur, dan keseluruhan) panelis menggunakan 15 orang dengan penilaian menggunakan metode hedonik. Hasil uji kualitas fisik nilai pH P0: 6,69; P1: 6,67; P2: 6,62; P3: 6,51. Dari hasil penelitian dapat disimpulkan bahwa penambahan level nanokapsul kunyit tidak mempengaruhi nilai keasaman, rasa, tekstur, aroma, keseluruhan, namun dapat meningkatkan nilai uji warna abon itik hibrida.

Kata kunci: Abon, kualitas fisik, organoleptik, nanokapsul, jus kunyit.

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**ACIDITY AND ORGANOLEPTIC TESTS OF HYBRID DUCK (*ANAS PLATHYRYNCHOS*) FLOSS WHICH CURED BY DIFFERENT LEVEL OF TURMERIC NANOCAPSULE**

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**ABSTRACT \*)**

This study aims to determine the acidity and organoleptic test of hybrid duck floss which cured by different level turmeric nanocapsule. The research was conducted from March 26 to July 20, 2020. The research site was conducted at the Chemistry Laboratory of Mercu Buana Yogyakarta University, Sedayu, Bantul. This study used hybrid duck meat which cured by turmeric nanocapsule. The experimental design used in the study was a Completely Randomized Design (CRD) of one way patterns consisting of 4 treatments 3 replication, if in this study there were significant differences followed by the Duncan's Multiple Range Test (DMRT). The treatments used were P0 (0% NC), P1 (3% NC), P2 (6% NC), P3 (9% NC), then tested organoleptic (color, aroma, taste, texture, and overall) using 15 panelists with the assessment using the hedonic method. The results of the acidity test were pH P0: 6.69; P1: 6.67; P2: 6.62; P3: 6.51. From the results of the study, it can be concluded that the addition of the turmeric nanocapsules level does not affect the acidity, taste, texture, aroma, and overall values, but can increase the color test value of the hybrid duck floss.

Keywords: Floss, acidity test, organoleptic test, turmeric juice, nanocapsule.

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