

KARAKTERISTIK FISIK DAN KIMIA BAKSO DAGING ITIK HYBRIDA TERPILIH DENGAN VARIASI LAMA *CURING* DAN KONSENTRASI DALAM NANOKAPSUL JUS KUNYIT

INTISARI

Bakso adalah salah satu olahan daging yang digemari masyarakat yang pada umumnya terbuat dari daging ayam. Daging dari jenis unggas lain seperti itik hybrida memiliki potensi untuk diolah menjadi bakso, namun daging ini memiliki kekurangan yaitu tingginya kadar lemak dan bau amis yang kurang disukai panelis. Tujuan penelitian ini adalah menghasilkan bakso berbahan dasar daging itik hybrida terpilih dengan variasi lama dan konsentrasi *curing* dalam nanokapsul jus kunyit yang disukai panelis.

Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) faktorial yang terdiri dari dua faktor. Faktor A adalah variasi lama waktu *curing* 5, 10 dan 20 menit dan faktor B adalah variasi nanokapsul jus kunyit 0%, 1%, 2% dan 3%. Analisis yang dilakukan meliputi analisis organoleptik dan aktivitas antioksidan yang digunakan untuk memilih bakso daging itik hybrida terbaik yang kemudian dianalisa fisik (tekstur dan warna), dan kimia (kadar air, kadar abu, kadar lemak, kadar protein, dan karbohidrat *by difference*). Data yang diperoleh dianalisis secara statistik menggunakan Univariate Analysis of Variance dari software SPSS dengan tingkat kepercayaan 95%. Apabila terdapat beda nyata pada masing-masing perlakuan dilanjutkan dengan uji *Duncan Multiple Range Test* (DMRT).

Berdasarkan hasil penelitian diperoleh bakso daging itik hybrida yang disukai panelis dengan variasi lama waktu *curing* dan konsentrasi nanokapsul jus kunyit yakni 5 menit 2%. Bakso daging itik hybrida terpilih memiliki karakteristik fisik: *hardness* 60,59 N, *cohesiveness* 0,51 N, *gumminess* 32, 59 N dan *chewiness* 29,75 N. Karakteristik kimia bakso daging itik hybrida terpilih sebagai berikut : 72,72% b/b, kadar abu 1,34% b/b, kadar protein 14,16% b/b, kadar lemak 0,47% b/b, kadar karbohidrat *by difference* 11,28% b/b dan aktivitas antioksidan 12,36% RSA

Kata kunci: Bakso, itik hybrida, nanokapsul jus kunyit

PHYSICAL AND CHEMICAL CHARACTERISTICS OF SELECTED HYBRID DUCK MEATBALLS WITH CURING TIME AND CONCENTRATION OF NANOCAPSULES TURMERIC JUICE

ABSTRACT

Meatballs are one of the most popular processed meats, which are generally made from chicken. Meat from other types of poultry such as hybrid ducks have the potential to be processed into meatballs, but this meat has disadvantages, namely high levels of fat and a fishy odor which panelists do not like. The purpose of this research is to produce meatballs made from selected hybrid duck meat with old variations and concentrations of nanocapsules turmeric juice by panelist.

This study used was carried out using a completely randomizes design with two factor. Factor A is the variation of curing time 5, 10 and 20 minutes and B is the variation of nanocapsules turmeric juice 1%, 2% and 3%. The analysis consisted of organleptic analysis and antioxidant activity used to select the best hybrid duck meatballs, which were then analyzed physically (texture and color), and chemistry (moisture content, ash content, fat content, protein content, and carbohydrates by different). The data obtained were analyzed statistically using Univariate Analysis of Variance from SPSS software with a confidence level of 95%. If there is a significant difference, continue with Duncan Multiple Range Test (DMRT).

Based on the result of the research showed that hybrid duck meatballs were select by variations in curing time and concentration of nanocapsules turmeric juice 5 mintues 2. Hybrid duck meatballs were select have physical characteristics: hardness 60.59 N, cohesiveness 0.51 N, gumminess 32, 59 N and chewiness 29.75 N. The chemical characteristics of selected hybrid duck meat balls were as follows: 72,72% b/b water content, 1,34% b/b ash, 14,16% b/b protein, 0,47% b/b fat, 11,28% b/b carbohydrate by different and antioxidant activity of 12,36% RSA.

Keyword: Meatballs, hybrid duck, nanocapsules turmeric juice.