

# **PENGARUH JENIS DAN JUMLAH KACANG-KACANGAN TERHADAP SIFAT FISIK, KIMIA, DAN TINGKAT KESUKAAN SOSIS AYAM**

## **INTISARI**

Sosis merupakan makanan yang mulai disenangi oleh masyarakat Indonesia akhir-akhir ini, baik untuk konsumsi lauk maupun untuk makanan camilan. Oleh karena itu untuk meningkatkan sumber protein dalam sosis ayam maka perlu penambahan kacang-kacangan dalam sosis ayam. Kedelai edamame merupakan varietas kedelai Jepang bewarna hijau dan polongnya besar-besar serta rasanya manis. Kacang Kedelai sebagai bahan pangan merupakan sumber protein berkualitas tinggi dengan kandungan lemak jenuh yang rendah dan sumber pangan serat. Kacang tunggak merupakan salah satu jenis kacang-kacangan yang menjadi sumber protein nabati. Tujuan dengan penambahan jenis kacang-kacangan dalam sosis ayam untuk mengetahui pengaruh penambahan kacang-kacangan terhadap sifat fisik, kimia dan tingkat kesukaan sosis ayam.

Rancangan percobaan dalam penelitian ini adalah RAL dengan 2 faktor yaitu konsentrasi penambahan variasi (10%, 30% dan 50%) dan variasi kacang-kacangan (kacang kedelai, edamame, dan kacang tunggak). Sosis yang dihasilkan dianalisis kadar air, kadar protein, kadar abu, kadar lemak, kadar karbohidrat (*by difference*) serta tekstur yang meliputi *hardness*, *cohesiveness*, *gumminess* dan *chewiness* serta tingkat kesukaan.

Hasil penelitian menunjukkan bahwa sosis ayam yang dihasilkan dari penambahan kacang-kacangan disukai oleh panelis yaitu kacang kedelai atau dengan konsentrasi 10% serta telah memenuhi SNI 3820-2015 tentang syarat mutu sosis daging. Sementara itu nilai *hardness* 99.35 N, nilai *cohesiveness* 0,70mm, nilai *gumminess* 45.75 N dan nilai *chewiness* 45.53 N.

Kata kunci: Sosis Ayam, Kacang Kedelai, Kacang Tunggak, Edamame

***EFFECT OF TYPE AND AMOUNT OF LEGUMES ON PHYSICAL,  
CHEMICAL PROPERTIES AND PREFERENCE LEVEL OF CHICKEN  
SAUSAGE***

***ABSTRACT***

*Sausage is a food that has begun to be liked by the Indonesian people lately, both for side dishes and snacks. Therefore, to increase the source of protein in chicken sausage, it is necessary to add nuts in chicken sausage. Edamame soybeans are varieties of Japanese soybeans that are green in color and have large pods and a sweet taste. Soybeans as a food ingredient are a source of high quality protein with low saturated fat content and a source of dietary fiber. Cowpea is a type of legume that is a source of vegetable protein. The purpose of adding types of beans in chicken sausage is to determine the effect of adding nuts to the physical, chemical and level of preference of chicken sausage.*

*The experimental design in this study was RAL with 2 factors, namely the concentration of addition variations (10%, 30% and 50%) and variations in legumes (soybeans, edamame, and cowpeas). The sausages produced were analyzed for water content, protein content, ash content, fat content, carbohydrate content (by difference) and texture which included hardness, cohesiveness, gumminess and chewiness as well as level of preference.*

*The results showed that the chicken sausage produced from the addition of nuts was favored by the panelists, namely soybeans or with a concentration of 10% and had complied with SNI 3820-2015 concerning the quality requirements of meat sausages. Meanwhile, the hardness value is 99.35 N, the cohesiveness value is 0.70mm, the gumminess value is 45.75 N and the chewiness 45.53 N.*

*Keywords: Chicken Sausage, Soybean, Cowpea, Edamame*