

**PENGARUH PENAMBAHAN TEMPE KEDELAI DAN PENAMBAHAN  
SODIUM TRIPOLYPHOSP HATE TERHADAP SIFAT FISIK, KIMIA,  
DAN TINGKAT KESUKAAN BAKSO AYAM**

**INTISARI**

Pada umumnya bakso merupakan hasil olahan dari daging dan tepung. Hal ini menyebabkan ketergantungan masyarakat terhadap tingkat konsumsi daging. Oleh karena itu, bakso dengan substitusi tempe kedelai memiliki tekstur dan kualitas yang kurang maka perlu penambahan *Sodium Tripolyphosphate* untuk memperbaiki tekstur dan kualitas bakso ayam. Tujuan dari penelitian ini yaitu untuk menghasilkan bakso ayam dengan sifat fisik dan sifat kimia yang disukai panelis.

Faktor penelitian yang digunakan yaitu substitusi tempe kedelai 30%, 40%, 50% serta variasi penambahan STTP 2,4%, 4,8%, 7,2%. Parameter yang diamati adalah uji kadar air, uji *Water Holding Capacity*, uji protein, uji kadar lemak, uji kadar abu, uji kesukaan, uji tekstur, *cooking loss*, uji karbohidrat. Data yang diperoleh dihitung secara statistic dengan analisis univariate dan apabila terdapat perbedaan nyata antar perlakuan dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT).

Hasil penelitian ini menunjukkan substitusi tempe kedelai dan variasi penambahan STTP berpengaruh terhadap sifat fisik dan uji organoleptik bakso ayam. Hasil penelitian terbaik berdasarkan uji kesukaan yaitu tempe kedelai 30% dan penambahan STTP 7,2 % memiliki karakteristik sifat fisik sebagai berikut : kadar air 69,56%, kadar abu 3,0%, protein 9,56%, kadar lemak 0,61% dan karbohidrat 18,94%.

kata kunci : Daging Ayam, Tempe kedelai , *Sodium Tripolyphosphate*

**EFFECT OF TEMPEH AND SODIUM TRIPOLYPHOSPHATE  
ADDITION ON THE PHYSICAL, CHEMICAL PROPERTIES, AND  
PREFERENCE LEVEL OF CHICKEN MEATBALL**

**ABSTRACT**

In general, meatballs are processed products from meat and flour. This causes people's dependence on the level of meat consumption. Therefore, meatballs with soybean tempe substitution have a poor texture and quality, so it is necessary to add Sodium Tripolyphosphate to improve the texture and quality of chicken meatballs. The purpose of this study was to produce chicken meatballs with the physical and chemical properties that the panelists liked.

The research factors used were soybean tempe substitution 30%, 40%, 50% and variations in the addition of STTP 2.4%, 4.8%, 7.2%. Parameters observed were water content test, Water Holding Capacity test, protein test, fat content test, ash content test, preference test, texture test, cooking loss, carbohydrate test. The data obtained was statistically calculated using univariate analysis and if there were significant differences between the treatments, it was continued with the Duncan's Multiple Range Test (DMRT).

The results of this study indicate that the substitution of soy tempeh and variations in the addition of STTP have an effect on the physical properties and organoleptic tests of chicken meatballs. The best research results based on the preference test, namely soybean tempeh 30% and the addition of 7.2% STTP had the following physical characteristics: water content 69.56%, ash content 3.0%, protein 9.56%, fat content 0.61 % and carbohydrates 18.94 %

keyword : chicken meat, soybean tempeh, Sodium Tripolyphosphate