

PENGARUH PENAMBAHAN *MOCAF* (*MODIFIED CASSAVA FLOUR*) DAN JAMUR TIRAM PUTIH TERHADAP TEKSTUR, SIFAT KIMIA DAN TINGKAT KESUKAAN BAKSO AYAM

INTISARI

Bakso dihasilkan dari daging sapi atau daging ayam dengan penambahan tepung tapioka ataupun sagu. Namun kenyataannya yang terjadi di masyarakat proporsi penambahan daging sangat minimal, sementara penambahan tepung dalam jumlah besar sehingga kandungan protein rendah. Alternatif lain bakso dihasilkan dari penambahan jamur tiram putih yang tinggi protein dan tepung *mocaf* dengan kandungan gizi lebih baik dari pati lain dapat menghasilkan bakso dengan kandungan gizi yang lebih baik. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan daging ayam dengan tepung *mocaf* dan jamur tiram putih terhadap tekstur, sifat kimia dan tingkat kesukaan bakso ayam.

Prinsip pembuatan bakso yaitu dengan menggiling daging ayam dan jamur tiram putih, kemudian mencampurnya dengan tepung *mocaf* dan bumbu-bumbu, kemudian mencetaknya dan merebus selama kurang lebih 15 menit. Rancangan percobaan yang digunakan dalam penelitian ini ialah rancangan acak kelompok factorial dengan dua faktor yaitu proporsi daging ayam : tepung *mocaf* (60%:40% ; 70%:30% dan 80%:20%) dan penambahan jamur tiram putih (10%, 20% dan 30%). Bakso yang dihasilkan dianalisis kadar air, kadar abu, kadar protein, tekstur yang meliputi *hardness*, *adhesiveness*, *cohesiveness*, *springiness*, *gumminess* dan *chewiness* dan tingkat kesukaan.

Hasil penelitian menunjukkan bahwa bakso ayam yang dihasilkan dari penambahan daging ayam dengan tepung *mocaf* dan jamur tiram putih disukai oleh panelis. Bakso ayam dari penambahan daging ayam : tepung *mocaf* 80%:20% dengan penambahan jamur tiram putih 30% merupakan perlakuan terbaik. Bakso ayam dengan perlakuan tersebut memiliki kadar air sebesar 71,81%, kadar abu 7,95% bk, 2,24% bb, kadar protein sebesar 28,66% bk, 9,55% bb. Sementara nilai *hardness* 10,38 N, *adhesiveness* 1,72 mJ, *cohesiveness* 0,39, *springiness* 8,56 mm, *gumminess* 127,5 dan *chewiness* 8,57%. Kadar protein dan kadar abu bakso ayam tersebut telah memenuhi SNI 3818 : 2014 tentang syarat mutu bakso daging, sedangankadar air bakso kurang memenuhi.

Kata kunci : bakso ayam, tepung *mocaf*, jamur tiram putih, bakso ayam

EFFECT OF MOCAF (MODIFIED CASSAVA FLOUR) ADDITION AND WHITE OYSTER MUSHROOM ON TEXTURE, CHEMICAL PROPERTIES AND PREFERENCE LEVEL OF CHICKEN MEATBALLS

ABSTRACT

Meatballs are produced from beef or chicken with the addition of tapioca flour or sago. But in reality what happens in the community is that the proportion of meat additions is very minimal, while the addition of flour in large quantities results in low protein content. Another alternative is meatballs produced from the addition of white oyster mushrooms that are high in protein and mocaf flour with better nutritional content than other starches can produce meatballs with better nutritional content. This study aims to determine the effect of adding chicken meat with mocaf flour and white oyster mushrooms to the texture, chemical properties and preferences of chicken meatballs.

The principle of making meatballs is by grinding the chicken meat and white oyster mushrooms, then mixing it with mocaf flour and spices, then printing it and boiling it for about 15 minutes. The experimental design used in this study was factorial randomized block design with two factors, namely the proportion of chicken: mocaf flour (60%: 40%; 70%: 30% and 80%: 20%) and the addition of white oyster mushrooms (10%, 20% and 30%). Meatballs produced the analysis of water content, ash content, protein content, texture which includes hardness, adhesiveness, cohesiveness, springiness, gumminess and chewiness and level of preference.

The results showed that chicken meatballs produced from the addition of chicken meat with mocaf flour and white oyster mushrooms were favored by panelists. Chicken meatballs from the addition of chicken: mocaf flour 80%: 20% with the addition of 30% white oyster mushroom is the best treatment. Chicken meatballs with the treatment have a moisture content of 71.81%, ash content 7.95% dw, 2.24% ww, protein content of 28.66% dw, 9.55% ww. While the hardness value of 10.38 N, adhesiveness 1.72 mJ, cohesiveness 0.39, springiness 8.56 mm, gumminess 127.5 and chewiness 8.57%. The protein content and ash content of chicken meatballs have fulfilled SNI 3818: 2014 concerning meatball quality requirements, while meatball water content is less fulfilling.

Keywords: chicken meatballs, mocaf flour, white oyster mushrooms