KARAKTERISTIK KIMIA, DAN ORGANOLEPTIK SOSIS BIJI NANGKA (*ARTHOCARPUS HETEROPILLUS*)

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Abstrak

Vegetarian memiliki masalah gizi yang perlu diperhatikan seperti defisiensi terhadap zat gizi protein. Berdasarkan komposisi kimia, terutama protein, biji nangka berpotensi dapat dijadikan makanan alternatif lauk pauk berprotein berupa sosis yang memiliki nilai ekonomis dan digemari oleh berbagai kalangan masyarakat. Tujuan penelitian ini adalah untuk mengetahui karakteristik sosis biji nangka (*Arthocarpus heteropillus*). Metode dalam penelitian ini menggunakan metode eksperimental desain Rancangan Acak Lengkap (RAL) dengan 3 formulasi tepung biji nangka dan tepung maizena, yaitu F1 (100 g : 75 g), F2 (132,5 g : 42,5 g), serta F3 (165 g : 10 g). Berdasarkan uji mutu hedonik pada semua atribut (warna, aroma, rasa, dan tekstur) sosis biji nangka terdapat perbedaan sangat nyata ($p<0,01$) pada setiap perlakuan (F1, F2, dan F3). Berdasarkan uji hedonik pada atribut warna, rasa, dan tekstur sosis biji nangka terdapat perbedaan yang sangat nyata pada semua perlakuan (F1, F2, dan F3) ($p<0,01$) dan pada atribut aroma sosis biji nangka terdapat perbedaan nyata pada semua perlakuan (F1,F2, dan F3) ($p<0,05$). Hasil uji metode Bayes menunjukkan bahwa F1 merupakan formula terpilih berdasarkan hasil peringkat dengan pertimbangan dari uji organoleptik, nilai bobot mencapai 2,997. Formula terpilih memiliki 51,91 % air, 4,03% abu, 6.25% protein, 0.75% lemak, dan 37.06% karbohidrat.

Kata Kunci: Biji Nangka, Protein, Sosis

CHARACTERISTICS CHEMICAL, AND ORGANOLEPTIC SAUSAGE OF JAKCFRUIT SEEDS (ARTHOCARPUS HETEROPILLUS)

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Abstract

Vegetarians had nutritional problems that considered such as deficiency of protein nutrients. Based on chemical composition, especially protein, jackfruit seeds has the potential that processed into food alternative dishes with protein in the form of sausages that has an economical value and favored by various people. The purpose of this research was to determine the characteristic of sausage seeds (Arthocarpus heteropillus). The method in this study used the experimental method of complete random draft design (RAL) with 3 formulations, namely F1 (jackfruit seeds 100 g: cornstarch 75 g), F2 (jackfruit seeds 132.5 g: cornstarch 42.5 g), as well as F3 (jackfruit seeds 165 g: cornflour 10 g). Based on the hedonic quality at all attributes (color, aroma, flavor, and texture) the jackfruits seeds sausage there was a very noticeable difference ($P < 0.01$) in each treatments (F1, F2, dan F3). Based on the hedonic at attributes of color, flavor, and texture the jackfruits seeds sausage there was a very noticeable difference ($P < 0.01$) in each treatments (F1, F2, dan F3), and at attributes of scent the jackfruits seeds sausage there was noticable difference ($P< 0.05$) in each treatments (F1, F2, dan F3). The Bayes method test results show that F1 is the chosen formula based on the ranking results in consideration of organoleptic test, the weight value reaches 2.997. The selected Formula has 51.91% water, 4.03% ash, 6.25% protein, 0.75% fat, and 37.06% carbohydrate.

Keywords: Jackfruit Seeds, Protein, Sausage