RINGKASAN

Bakso dan sosis merupakan produk pangan beku berbasis daging yang kini banyak digemari oleh masyarakat. Produk yang terbuat dari daging biasanya mengandung lemak dan protein yang tinggi namun rendah serat. Penelitian ini memanfaatkan bahan nabati berupa jamur kancing sebagai bahan baku dalam pembuatan bakso dan sosis. Bakso dan sosis jamur kancing ini termasuk produk baru dan masih belum banyak dipasarkan. Oleh karena itu, diperlukan suatu analisis untuk mengetahui deskripsi atribut sensori dan tingkat kesukaan konsumen terhadap bakso dan sosis jamur kancing. Tujuan dari penelitian ini adalah: 1) Mendeskripsikan atribut sensori bakso dan sosis jamur kancing. 2) Mengkaji profil intensitas masing-masing atribut sensori bakso dan sosis jamur kancing menggunakan metode QDA. 3) Mengkaji tingkat kesukaan konsumen pada bakso dan sosis jamur kancing.

Faktor percobaan dalam penelitian yaitu variasi proporsi jamur kancing sebagai bahan utama dan daging ayam. Proporsi jamur kancing dan daging ayam yang digunakan yaitu 100% : 0% dan 75% : 25%. Analisis yang dilakukan meliputi analisis deskriptif, uji hedonik dan kandungan kimia. Metode yang digunakan dalam analisis deksriptif yaitu metode QDA (*Quantitative Descriptive Analysis*) oleh 11 orang panelis terlatih, sementara uji hedonik dilakukan dengan metode *skoring* hedonik oleh 100 orang panelis tidak terlatih. Data hasil penelitian dianalisis menggunakan analisis ragam pada taraf uji 5%, apabila hasil analisis menunjukkan adanya pengaruh yang nyata maka dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT) pada taraf uji 5%. Data hasil QDA ditampilkan dengan *spider web diagram.*

Hasil penelitian menunjukkan bahwa deskripsi atribut sensori pada bakso perbandingan 75% : 25% yaitu berwarna cokelat keabuan, aroma dan rasa jamur yang cukup kuat, aroma dan rasa daging ayam yang cukup kuat, asin dan kekerasan yang cukup tinggi, sedangkan pada sosis perbandingan 75% : 25% yaitu berwarna cokelat muda, aroma jamur dan rasa jamur yang cukup kuat, aroma dan rasa daging ayam yang cukup kuat, sedikit beraroma *smoky*, rasa umami yang kuat, sedikit terasa kedelai dan bertekstur halus. Bakso jamur kancing perbandingan 75% : 25% memiliki intensitas yang lebih tinggi pada atribut aroma dan rasa daging ayam, rasa asin serta kekerasan dibandingkan bakso perbandingan 100% : 0%. Untuk sosis perbandingan 75% : 25% memiliki intensitas yang lebih tinggi pada atribut aroma dan rasa daging ayam, rasa umami, *soybean like taste* dan kehalusan yang lebih tinggi dibandingkan sosis perbandingan 100% : 0%. Berdasarkan tingkat kesukaan konsumen, konsumen lebih menyukai bakso dengan perbandingan 75% : 25% yaitu netral (3,59), begitu juga pada sosis yaitu netral (4,41). Kandungan kimia bakso dan sosis jamur kancing dengan perbandingan 75% : 25% yaitu berturut-turut sebesar kadar air 69,16 dan 67,81 (%bb); kadar abu 2,13 dan 2,04 (%bk); kadar protein 5,19 dan 8,18 (%bk); kadar lemak 1,12 dan 8,30 (%bk); karbohidrat 16,00 dan 2,65 (%bb); serta serat pangan 6,83 dan 11,02 (%bb).

SUMMARY

Meatballs and sausage are meat-based frozen food product that are now favored by many people. The products made from meats usually contain high fat and protein but low in fiber. This research utilized plant material that is champignon mushroom as a raw material in the production of meatballs and sausage. Champignon mushroom meatballs and sausage include new products and still not widely marketed. Therefore, it is required an analysis to determine the description of sensory attributes and consumer preference level on champignon mushroom meatballs and sausage. The purpose of this research were: 1) To describe the sensory attributes of champignon mushroom meatballs and sausage. 2) To examine the intensity profile of each sensory attribute of champignon mushroom meatballs and sausage by using QDA method. 3) To examine the level of consumer preference on champignon mushroom meatballs and sausage.

The experiment factor in this research was variation of component proportion of champignon mushroom as the main ingredient and chicken meat. The proportions of champignon mushroom and chicken meat used were 100% : 0% and 75% : 25%. The analysis that conducted were descriptive analysis, hedonic test and chemical content. The method used in the descriptive analysis was QDA method (Quantitative Descriptive Analysis) by 11 trained panelists, while hedonic test was conducted by 100 untrained panelists with hedonic scoring method. The data were analyzed by using analysis of variance at test level of 5%, if the result of analysis indicated a significant influence, then it was followed by Duncan's Multiple Range Test (DMRT) at test level of 5%.

The result indicated that the description of sensory attributes on meatballs with ratio 75%: 25% were had brown-gray color, strong aroma and taste of mushroom, strong aroma and taste of chicken meat, salty and middle of hardness, while on the sausage ratio of 75% : 25% had a description of sensory attributes like light brown color, strong aroma and taste of mushroom, strong aroma and taste of chicken meat, little smoky aroma, strong umami taste, little soybean like taste and smooth texture. The champignon mushroom meatballs with the ratio of 75% : 25% had higher intensity in attribute of aroma and taste of chicken meat, salty taste and hardness than meatball with the ratio of 100% : 0%. For sausage with the ratio of 75% : 25% had higher intensity of aroma and taste of chicken meat, umami taste, soybean like taste and smoothess than sausage with the ratio of 100% : 0%. Based on the level of consumer preferences, the consumers prefer meatballs with a ratio of 75% : 25% that was neutral (3,59), as well as on sausage that was neutral (4,41). Chemical contents in champignon mushroom meatballs and sausage with a ratio of 75% : 25% were water content 69,16 and 67,81 (%bb); ash content 2,13 and 2,04 (%bk); protein content 5,19 and 8,18 (%bk); fat content 1.12 and 8.30 (%bk); carbohydrate 16,00 and 2,65 (%bb); and dietary fiber 6,83 and 11,02 (%bb).