

RINGKASAN

INDRAYANI AWANDA NUROHMANINGRUM. Pengaruh Penggunaan Putih Telur Dalam Pembuatan Bakso Daging Ayam Petelur Afkir Terhadap Kadar Air, Kekenyalan dan *Yield*. Penelitian ini bertujuan untuk mengkaji pengaruh penggunaan jumlah putih telur yang berbeda pada pembuatan bakso daging ayam petelur afkir terhadap kadar air, kekenyalan dan *yield* bakso. Pengambilan data dilaksanakan mulai tanggal 7 April sampai 3 Mei 2017. Materi yang digunakan meliputi bahan dan alat seperti daging ayam petelur afkir, tepung tapioka, bumbu-bumbu, putih telur, timbangan analitik, mixer, sendok, baskom, oven, dan penetrometer. Penelitian dilaksanakan di Laboratorium Teknologi Hasil Ternak dengan metode eksperimen. Rancangan yang digunakan yaitu rancangan acak lengkap (RAL). Terdapat empat perlakuan penggunaan putih telur yaitu P1 (6%), P2 (9%), P3 (12%) dan P4 (15%) dengan enam kali ulangan. Variabel yang diukur adalah kadar air, kekenyalan dan *yield*. Data yang diperoleh dianalisis menggunakan analisis variansi dan uji *orthogonal polinomial*. Hasil penelitian menunjukkan bahwa penggunaan putih telur memberikan pengaruh sangat nyata ($P < 0,01$) terhadap kadar air, kekenyalan, dan *yield* bakso. Rataan nilai kadar air yaitu 72,14; 73,03; 73,60 dan 74,02%, dengan persamaan garis $Y = 71,03 + 0,21X$ ($r = 0,96$). Rataan nilai kekenyalan yaitu 0,0713; 0,0724; 0,0738 dan 0,0751 mm/g/dtk, dengan persamaan garis $Y = 0,0686 + 0,0004X$ ($r = 0,96$). Rataan nilai *yield* yaitu 100,94; 101,39; 102,07 dan 103,17%, dengan persamaan garis $Y = 99,26 + 0,25X$ ($r = 0,96$). Kesimpulan, penggunaan jumlah putih telur hingga 15% pada pembuatan bakso ayam petelur afkir meningkatkan kadar air, menurunkan kekenyalan dan meningkatkan *yield*.

Kata kunci: bakso, kadar air, kekenyalan, *yield*

SUMMARY

INDRAYANI AWANDA NUROHMANINGRUM. Effect of Addition Egg White on Water Content, Firmness and Yield of Spent Laying Hen Meatball. Purpose of the research was to study the effect of different levels addition egg white on water content, firmness and yield of spent laying hen meatball. Research was do on 7 April until 3 May 2017. The materials are spent laying hen meat, tapioca powder, seasonings, egg white, analytic pair, mixer, spoon, washbasin, oven, and penetrometer. Research was conducted in Animal Product Technology Laboratory using experimental method. Research was design using completely randomized design (CRD) was used. Treatments were composed of P1 (6%), P2 (9%), P3 (12%) and P4 (15%) with 6 replications. Data was analyzed by variance analysis and continued by orthogonal polynomial. The result showed that addition egg white of spent laying hen meatball have very significant effect ($P < 0,01$) on water content, firmness and yield of meatball. The average of water content is 72,14; 73,03; 73,60 and 74,02%, equation linear line $Y = 71,03 + 0,21X$ ($r = 0,96$). The average of firmness is 0,0713; 0,0724; 0,0738 and 0,0751 mm/g/s, equation linear line $Y = 0,0686 + 0,0004X$ ($r = 0,96$). The average of yield is 100,94; 101,39; 102,07 and 103,17%, equation linear line $Y = 99,26 + 0,25X$ ($r = 0,96$). In conclusion, addition egg white until 15% of spent laying hen meatball causes the increasing water content, descending firmness and increasing yield.

Keywords: meatball, water content, firmness, yield.