

RINGKASAN

FRANANDA DIAN PERDANA PUTRA. Keempukan, pH, dan Tingkat Kesukaan Terhadap Sosis Daging Ayam Broiler yang Disubstitusi Daging Itik Petelur Afkir. Penelitian bertujuan untuk mengetahui keempukan, pH dan tingkat kesukaan terhadap sosis ayam broiler yang disubstitusi dengan daging itik petelur afkir. Pengambilan data dilaksanakan pada tanggal 24 November 2015 sampai dengan 7 Desember 2015 di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman. Metode penelitian yang digunakan adalah metode eksperimental menggunakan Rancangan Acak Lengkap (RAL) perlakuan P1: 100% daging ayam broiler, P2: 75% daging ayam broiler disubstitusi 25% daging itik petelur afkir, P3: 50% daging ayam broiler disubstitusi 50% daging itik petelur afkir, P4: 25% daging ayam broiler disubstitusi 75% daging itik petelur afkir, P5: 100% daging itik petelur afkir dan semua perlakuan diulangan empat kali. Rancangan Acak Kelompok (RAK) untuk uji tingkat kesukaan. Analisis data menggunakan Analisis Variansi (Anava) dengan uji lanjut *Duncan Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa sosis daging ayam broiler yang disubstitusi dengan daging itik petelur afkir berpengaruh tidak nyata ($P > 0,05$) terhadap keempukan dan pH, tetapi berpengaruh sangat nyata ($P < 0,01$) terhadap tingkat kesukaan. Uji lanjut terhadap tingkat kesukaan, menunjukkan bahwa sosis 100% daging ayam broiler dan sosis 75% daging ayam broiler disubstitusi 25% daging itik petelur afkir berbeda tidak nyata, sosis 100% daging ayam broiler dan sosis 50% daging ayam broiler disubstitusi 50% daging itik petelur afkir berbeda tidak nyata, sosis 100% daging ayam broiler dan sosis 25% daging ayam broiler disubstitusi 75% daging itik petelur afkir berbeda sangat nyata, serta sosis 100% daging ayam broiler dan sosis 100% daging itik petelur afkir berbeda sangat nyata. Disimpulkan bahwa sosis daging ayam broiler yang disubstitusi dengan daging itik petelur afkir sampai dengan 100% memiliki keempukan dan pH yang sama, tetapi tingkat kesukaan semakin berkurang.

SUMMARY

FRANANDA DIAN PERDANA PUTRA. The tenderness, pH, and organoleptics level of Sausage Broiler Meat substituted Culled – Laying Ducks Meat. This study was to determine tenderness, pH and organoleptics level for broiler sausage substituted with culled – laying ducks meat. The research was conducted on November 24, 2015 through to December 7, 2015 in the Laboratory of Animal Product Technology, Faculty of Animal Husbandry, Jenderal Soedirman University. The research used an experimental method with a completely randomized design (CRD) for test the tenderness and pH, five treatments namely P1: 100% broiler meat, P2: 75% broiler meat substituted 25% of culled – laying ducks meat, P3: 50% broiler meat substituted 50% of culled – laying ducks meat, P4: 25% of broiler meat substituted 75% culled – laying ducks meat, P5: 100% culled – laying ducks meat and four replications. Group Random Design (RAK) to test the organoleptics level. Analysis of data used analysis of variance (Anova) to further test Duncant Multiple Range Test (DMRT). The results showed that the sausage broiler meat substituted culled – laying ducks meat was not significant ($P > 0,05$) on tenderness and pH, but highly significant ($P < 0,01$) to the organoleptics level. The further test to the organoleptics level, indicated that the sausages 100% broiler meat and sausages 75% of broiler meat substituted 25% of culled – laying ducks meat was not significant, sausages 100% broiler meat and sausages 50% of broiler meat substituted 50% of culled – laying ducks meat was not significant, sausages 100% broiler meat and sausages 25% of broiler meat substituted 75% of culled – laying ducks meat was highly significant, sausages 100% broiler meat and sausages 100% of culled – laying ducks meat was culled significantly different. It was concluded that the sausage meat broiler substituted culled – laying ducks meat up to 100% have the same tenderness and pH, but have preference level decreased.