

## RINGKASAN

ELY SUMARNI. Keempukan, pH dan Tingkat Kesukaan terhadap Sosis Daging Ayam Broiler yang Disubstitusi dengan Daging Ayam Petelur Afkir. Pengambilan data dilaksanakan pada tanggal 2 sampai dengan 4 Desember 2015 di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto. Penelitian bertujuan untuk mengkaji pengaruh sosis daging ayam broiler yang disubstitusi dengan daging ayam petelur afkir terhadap keempukan, pH dan tingkat kesukaan. Metode penelitian yang digunakan adalah metode eksperimental menggunakan Rancangan Acak Lengkap, perlakuan yang diberikan yaitu P1= 100% daging ayam broiler, P2= 75% daging ayam broiler : 25% daging ayam petelur afkir, P3= 50% daging ayam broiler : 50% daging ayam petelur afkir, P4= 25% daging ayam broiler : 75% daging ayam petelur afkir, dan P5= 100% daging ayam petelur afkir dengan 4 ulangan. Rancangan Acak Kelompok untuk tingkat kesukaan dilakukan oleh 19 orang panelis semi terlatih. Hasil penelitian menunjukkan bahwa sosis daging ayam broiler yang disubstitusi dengan daging ayam petelur afkir berpengaruh tidak nyata ( $P>0,05$ ) terhadap keempukan dan pH, tetapi berpengaruh sangat nyata ( $P<0,01$ ) terhadap tingkat kesukaan sosis. Sosis 100% daging ayam broiler memiliki tingkat kesukaan yang paling tinggi. Sosis 75% daging ayam broiler : 25% daging ayam petelur afkir dan sosis 100% daging ayam petelur afkir sama tetapi sedikit dibawah tingkat kesukaan sosis 100% daging ayam broiler. Sosis 50% daging ayam broiler : 50% daging ayam petelur afkir sedikit dibawah tingkat kesukaan sosis 75% daging ayam broiler : 25% daging ayam petelur afkir maupun sosis 100% daging ayam petelur afkir. Sosis 25% daging ayam broiler : 75% daging ayam petelur afkir memiliki tingkat kesukaan paling rendah. Disimpulkan bahwa sosis daging ayam broiler yang disubstitusi dengan daging ayam petelur afkir sampai dengan 100% memiliki keempukan, pH dan tingkat kesukaan yang sama.

## SUMMARY

ELY SUMARNI. Tenderness, pH and Level of Preference against Broiler Chicken Meat Sausage Substituted with Culled Laying Hens Meat. The data retrieval was conducted on 2nd until December 4, 2015 in Livestock Product Technology Laboratory, Faculty of Animal Husbandry, Jenderal Soedirman University, Purwokerto. The research aims to assess the effect of broiler chicken meat sausages are substituted with culled laying hens meat to tenderness, pH and the level of preference. The method used is an experimental method using a completely randomized design, the treatments are P1= 100% broiler meat, P2= 75% broiler meat : 25% meat of culled laying hens, P3= 50% broiler meat : 50% meat of culled laying hens, P4= 25% broiler meat : 75% meat of culled laying hens, and P5 =100% meat of culled laying hens with four replications. A randomized block design for the level of preference by 19 semi-trained panelists. The results showed that the broiler chicken meat sausages are substituted with culled laying hens meat do not affect significantly ( $P>0,05$ ) on tenderness and pH, but highly significant ( $P<0,01$ ) to test the level of sausage. Sausage of 100% broiler meat have the highest level of preference. Sausage of 75% broiler meat : 25% meat of culled laying hens and sausages of 100% meat of culled laying hens equal but slightly below the level of sausage of 100% broiler meat. Sausages of 50% of broiler meat : 50% meat of culled laying hens slightly below the 75% broiler meat : 25% meat and sausage of 100% culled laying hens. Sausages of 25% of broiler meat : 75% meat of culled laying hens have the lowest level of preference. It was concluded that the broiler chicken meat sausages are substituted with culled laying hens up to 100% have the same tenderness, pH and level of preference.