

ABSTRAK

Rezzi Octela Viani. Penelitian dengan judul “Total Padatan dan Rendemen Sosis Fermentasi Daging Ayam dengan Penambahan Persentase Dadih Susu Sapi yang Berbeda” dilaksanakan tanggal 10-28 Februari 2025 di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto. Penelitian dilakukan dengan tujuan untuk mengetahui pengaruh penambahan dadih dengan persentase yang berbeda terhadap total padatan dan rendemen sosis fermentasi. Materi penelitian yang digunakan berupa seperangkat alat pembuatan sosis dan dadih, timbangan, cawan porselin, dan oven. Bahan yang digunakan yaitu 4 liter susu sapi yang berasal dari *Experimental Farm* Fakultas Peternakan Universitas Jenderal Soedirman, 6 kg daging ayam *fillet*, tepung tapioka, garam, bawang putih bubuk, merica, paprika bubuk, cabai bubuk, gula halus, bumbu sosis, es batu, minyak, *starter* yogourmet (*Lactobacillus bulgaricus*, *Lactobacillus thermophilus*, *Lactobacillus acidophilus*) dan susu skim. Metode penelitian menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL). Penelitian dilakukan dengan memberikan 5 perlakuan dan 4 ulangan sehingga menghasilkan 20 unit percobaan. Perlakuan yang diberikan yaitu penambahan dadih sebagai sumber bakteri asam laktat sebanyak 5% (P_1), 7,5% (P_2), 10% (P_3), 12,5% (P_4), dan 15% (P_5). Data hasil penelitian dianalisis dengan analisis variansi (ANOVA) dan di uji lanjut ortogonal polinomial. Hasil analisis menunjukkan penambahan dadih susu sapi pada sosis fermentasi daging ayam dengan persentase 5-15% menghasilkan total padatan sosis fermentasi sebesar 34,63 - 38,81% dan rendemen sosis fermentasi sebesar 85,84 - 89,87 %. Faktor yang memengaruhi total padatan sosis fermentasi yaitu pH, suhu, oksigen, jenis *starter* dan bahan tambahan. Faktor yang memengaruhi rendemen sosis fermentasi diantaranya yaitu jenis daging, lemak pada daging, bahan tambahan, lama fermentasi, jenis *starter* yang diberikan, *stuffing*, dan proses pemasakan.

Kata kunci: dadih susu sapi, daging ayam, rendemen, sosis fermentasi, total padatan

ABSTRACT

Rezzi Octela Viani. The research with the title “Total Solids and Yield of Fermented Chicken Sausage with the Addition of Different Percentages of Dadih” was conducted on February 10-28, 2025 at the Animal Product Technology Laboratory, Faculty of Animal Science, Jenderal Soedirman University, Purwokerto. The research was conducted with the aim to determine the effect of dadih addition with different percentages on total solids and yield of fermented sausage. The research materials used were a set of sausage and dadih making tools, scales, porcelain cups, and oven. The materials used were 4 liters of cow's milk from the Experimental Farm of the Faculty of Animal Science, Jenderal Soedirman University, 6 kg of chicken fillet, tapioca flour, salt, garlic powder, pepper, paprika powder, chili powder, powdered sugar, sausage seasoning, ice cubes, oil, yogourmet starter (*Lactobacillus bulgaricus*, *Lactobacillus thermophilus*, *Lactobacillus acidophilus*) and skim milk. The research method used an experimental method with a completely randomized design (CRD). The research was conducted by giving 5 treatments and 4 replicates resulting in 20 experimental units. The treatments given were the addition of dadih as a source of lactic acid bacteria as much as 5% (P_1), 7.5% (P_2), 10% (P_3), 12.5% (P_4), and 15% (P_5). The data were analyzed by analysis of variance (ANOVA) and further tested by orthogonal polynomial. The results showed the addition of dadih to fermented chicken meat sausage with a percentage of 5-15% resulted in total solids of fermented sausage of 34.63 - 38.81% and fermented sausage yield of 85.84 - 89.87%. Factors that influence the total solids of fermented sausage are pH, temperature, oxygen, type of starter and additional ingredients. Factors affecting the yield of fermented sausage include the type of meat, fat in the meat, additional ingredients, length of fermentation, type of starter given, stuffing, and cooking process.

Keywords: chicken meat, dadih, fermented sausage, total solids, yield