RINGKASAN

Sosis merupakan salah satu produk olahan daging yang ditambah bumbu dan dimasukkan kedalam selongsong. Daging ayam memiliki kandungan protein dan lemak sehingga dapat dimanfaatkan untuk membuat sosis. Sosis ayam memiliki kandungan protein serta lemak sehingga menjadi media yang baik bagi mikroba untuk berkembang biak oleh karena itu, perlu ditambahkan pengawet. Kecombrang dapat digunakan sebagai pengawet alami untuk menghambat pertumbuhan mikroba.

Penelitian ini bertujuan untuk 1) Pengaruh jenis pengawet bubuk kecombrang metode *foam mat drying* terhadap sifat kimia, sensori dan mikrobiologi sosis ayam. 2) Pengaruh konsentrasi pengawet bubuk kecombrang metode *foam mat drying* terhadap sifat kimia, sensori dan mikrobiologi sosis ayam. 3) Mengetahui kombinasi perlakuan terbaik jenis pengawet dan konsentrasi pengawet yang diberikan terhadap sifat fisikokimia, sensori dan mikrobiologi sosis ayam. Variabel yang diamati dalam penelitian ini meliputi variabel fisikokimia yang terdiri dari kadar air, total protein terhidrolisis dan nilai pH; variabel mikrobiologi yang terdiri dari total bakteri dan total kapang khamir; dan variabel sensori meliputi warna, rasa, aroma, tekstur, rasa, dan nilai kesukaan. Data hasil pengamatan uji fisikokimiadan mikrobiologi dianalisis dengan *Analysis of Variance* (ANOVA) pada taraf signifikan 5%, data uji sensori dianalisis dengan uji *Friedman*.

Hasil penelitian menunjukkan bahwa berbagai variasi konsentrasi pengawet yang diberikan berpengaruh nyata terhadap kadar air, protein terhidrolisis, pH, total bakteri, dan total kapang khamir. Kombinasi perlakuan antara jenis dan konsentrasi pengawet tidak berpengaruh nyata terhadap tekstur, aroma, rasa, dan tingkat kesukaan, akan tetapi berpengaruh terhadap warna. Berdasarkan uji indeks efektivitas dari penelitian ini didapatkan formula terbaik yaitu sosis ayam dengan penambahan pengawet batang kecombrang dengan konsentrasi 3% dengan nilai kadar air 54,99; nilai total bakteri 3,80 log CFU/g; nilai total kapang dan khamir 3,79 log CFU/g, nilai protein terhidrolisis 1,266; nilai pH 7,2; serta hasil uji sensori meliputi warna yang dihasilkan agak coklat; beraroma daging dan kecombrang; tekstur agak kenyal; bercita rasa daging dan kecombrang; dan sedikit disukai panelis.

SUMMARY

Sausage is one of the processed meat products which is added with seasonings and put into the shell. Chicken meat contains protein and fat so it can be used to make sausages. Chicken sausage contains protein and fat so that it becomes a good medium for microbes to reproduce. Therefore, preservatives are added. Kecombrang can be used as a natural preservative to inhibit microbial growth.

This study aims to 1) The effect of the type of preservative kecombrang powder with foam mat drying method on the chemical, sensory and microbiological properties of chicken sausage. 2) Effect of preservative concentration kecombrang powder with foam mat drying method on chemical, sensory and microbiological properties of chicken sausage. 3) Knowing the best combination of preservative treatment types and preservative concentrations given to the chemical, sensory and microbiological properties of chicken sausage. The variables observed in this study included physicochemical variables consisting of water content, total protein hydrolyzed and pH value; microbiological variables consisting of total bacteria and total yeast molds; and sensory variables include color, taste, aroma, texture, taste, and favorite value. Data from the observation of physicochemical and microbiological tests were analyzed using Analysis of Variance (ANOVA) at a significant level of 5%, sensory test data were analyzed using the Friedman test.

The results showed that various variations in the concentration of preservatives given significant effect on water content, hydrolyzed protein, pH, total bacteria, and total yeast mold. The combination of treatments between types and concentrations of preservatives did not have a significant effect on texture, aroma, taste, and level of preference, but had an effect on color. Based on the effectiveness index test of this study, the best formulation is chicken sausage with the addition of kecombrang stem powder preservative witth a concentration of 3% with a moisture content value of 54.99; the total value of bacteria 3.80 log CFU / g; the total value of mold and yeast was 3.79 log CFU / g, the value of hydrolyzed protein was 1.266; pH value 7.2; as well as sensory test results including the resulting color slightly brown; tasted with meat and kecombrang; slightly chewy texture; taste of meat and kecombrang; and favored the panelists a little.