

RINGKASAN

YANTI DARMAWATI MASRIAH. Pengaruh Penambahan Putih Telur Itik Pada Bakso Daging Ayam Dengan Taraf Yang Berbeda Terhadap Kadar Air Dan *Yield*. Pengambilan data dilaksanakan pada tanggal 1 sampai dengan 5 Februari 2017 di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto. Tujuan penelitian ini adalah mengetahui kadar air dan *yield* bakso daging ayam dengan penambahan putih telur itik pada taraf yang berbeda. Materi yang digunakan dalam penelitian ini adalah daging ayam 5000 gram, putih telur itik 75 gram, tepung tapioka 500 gram, garam 125 gram, es batu 500 gram, merica 25 gram, bawang putih 150 gram, dan bawang merah 100 gram. Metode yang digunakan adalah metode experimental menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 5 kali ulangan. Penambahan putih telur itik sebagai perlakuan, terdiri atas 4 taraf yaitu P0 = 0%, P1 = 1%, P = 2%, dan P = 3%. Variabel yang diamati adalah kadar air dan *yield*. Data yang diperoleh dianalisis menggunakan analisis variansi dan dilanjutkan dengan uji *Orthogonal Polynomial*. Hasil analisis variansi menunjukkan bahwa penambahan putih telur itik sampai dengan taraf 3% berpengaruh nyata ($P < 0,05$) terhadap kadar air dan *yield*. Rataan kadar air P0, P1, P2 dan P3 masing-masing 71,19%, 71,58%, 71,93% dan 72,40%, sedangkan rata-rata *yield* P0, P1, P2 dan P3 masing-masing yaitu 96,32%, 96,87%, 97,57% dan 97,76%. Hasil uji lanjut membentuk persamaan kadar air $Y = 71,17 + 0,4X$ ($r = 0,68$) dan *yield* $Y = 96,38 + 0,5X$ ($r = 0,62$). Kesimpulan dari penelitian ini adalah penambahan putih telur itik pada bakso daging ayam sampai taraf 3% dapat meningkatkan kadar air dan *yield*.

SUMMARY

YANTI DARMAWATI MASRIAH. Effect of Addition Duck Egg White Into Chicken Meatballs With Different Levels Against Moisture Content and Yield. Retrieval of data held on February 1 – 5, 2017 in the Laboratory of Livestock Products Technology, Faculty of Animal Husbandry, Unsoed, Purwokerto. The purpose of this study is to determine the moisture content and yield of chicken meatball with the addition of duck egg white at different levels. The material used in this study are 5000 grams of chicken meat, 75 grams of duck egg white, 500 grams of tapioca flour, 125 grams of salt, 500 grams of ice cubes, 25 grams of pepper, 150 grams of garlic, and 100 grams of onion. The method used is the experimental method using a Completely Randomized Design (CRD) with 4 treatments and 5 replications. The addition of duck egg white as treatments, consisting of four levels i.e. P0 = 0%, P1 = 1%, P = 2%, and P = 3%. The variables measured were moisture content and yield. Data were analyzed using analysis of variance and followed by Orthogonal Polynomial test. The results of analysis of variance showed that the addition of duck eggs white up to level 3% is significantly ($P < 0.05$) against moisture and yield. The average of water content P0, P1, P2 and P3 respectively 71.19%, 71, 58%, 71.93% and 72.40%, while the average of yield P0, P1, P2 and P3 respectively is 96,32%, 96,87%, 97,57% dan 97,76%. The result of further test establish the moisture content equation $Y = 71.17 + 0,4X$ ($r = 0.68$) and the yield $Y = 28.91 + 0.15X$ ($r = 0.63$). The conclusion of this study is the addition of duck egg white into chicken meatballs up to level 3% can increase the moisture content and yield.