

RINGKASAN

LARAS ENI SETIANINGSIH. Pengaruh Penggunaan Jumlah Putih Telur Yang Berbeda pada Pembuatan Bakso Daging Kelinci Terhadap Kadar Protein dan Kadar Lemak. Penelitian ini bertujuan untuk mengkaji pengaruh penggunaan jumlah putih telur yang berbeda pada pembuatan bakso daging kelinci terhadap kadar protein dan kadar lemak bakso. Pengambilan data dilaksanakan mulai tanggal 8 April sampai 23 April 2017. Materi yang digunakan meliputi bahan dan alat seperti daging kelinci, tepung tapioka, bumbu-bumbu, putih telur, timbangan analitik, mixer, sendok, baskom, oven, seperangkat alat analisa protein dan analisa lemak. Penelitian dilaksanakan di Laboratorium Teknologi Hasil Ternak, Laboratorium Ilmu Bahan dan Makanan Ternak dan Laboratorium Ilmu dan Teknologi Pangan dengan metode eksperimen. Rancangan yang digunakan yaitu rancangan acak lengkap (RAL). Terdapat empat perlakuan penggunaan putih telur yaitu P1 (6%), P2 (9%), P3 (12%) dan P4 (15%) sebanyak enam kali ulangan. Variabel yang diukur adalah kadar protein dan kadar lemak. Data yang diperoleh dianalisis menggunakan analisis variansi dan uji *orthogonal polinomial*. Hasil penelitian menunjukkan bahwa penggunaan putih telur (6%, 9%, 12% dan 15%), memberikan pengaruh sangat nyata ($P<0.01$) terhadap kadar protein dan kadar lemak bakso daging kelinci. Rataan nilai kadar protein yaitu 21,89; 23,72; 25,21 dan 29,82%. Rataan nilai kadar lemak yaitu 4,71; 4,33; 3,82 dan 3,38%. Uji lanjut penggunaan putih telur sampai taraf 15% terhadap kadar protein menghasilkan persamaan garis linear dengan persamaan $Y= 17,1102 + 0,7430X$ ($r= 0,97$) dengan nilai koefisien determinasi $r^2= 95.08\%$, untuk kadar lemak menghasilkan persamaan garis linear dengan persamaan $Y= 5.6377 - 0.1503X$ ($r= 0,98$) dengan nilai koefisien determinasi $r^2= 96.87\%$. Kesimpulan penelitian adalah penggunaan jumlah putih telur yang berbeda pada pembuatan bakso daging kelinci sampai taraf 15% meningkatkan kadar protein dan menurunkan kadar lemak.

Kata kunci: putih telur, bakso daging kelinci, kadar protein, kadar lemak

SUMMARY

LARAS ENI SETIANINGSIH. Effect of Different Level Addition Egg White on Protein Content and Fat Content of Rabbit Meatball. Purpose of the research was to study the effect of different levels addition egg white on protein content and fat content of rabbit meatball. Research was conducted from April 8th until April 23th 2017. The materials are rabbit meat, tapioca powder, seasonings, egg white, analytic pair, spoon, mixer, washabasin, oven, a set tool protein and fat content analysis. Research was conducted in Animal Product Technology Laboratory, Animal Feed Laboratory and Science and Agricultural Technology Laboratory using experimental method. A pattern using completely randomized design (CRD) was used. Treatments were composed of P1 (6%), P2 (9%), P3 (12%) and P4 (15%) with 6 replications. Data was analyzed by variance analysis and continued by orthogonal polynomial. The result showed that addition egg white of rabbit meatball (6%, 9%, 12%, 15%) have very significant effect ($P<0.01$) on protein content and fat content of rabbit meatball. The average of protein content is 21,89; 23,72; 25,21 and 29,82%. The average of fat content is 4,71; 4,33; 3,82 and 3,38%. The continue analysis added egg white until 15% on protein content produce equation linear line $Y= 17,1102 + 0,7430X$ ($r= 0,9751$) with determinatin coefficient $r^2= 95.08\%$, on fat content produce equation linear line $Y= 5.6377 - 0.1503X$ ($r= 0,9842$) with determinatin coefficient $r^2= 96.87\%$. The conclusion is addition egg white of rabbit meatball until to 15% causes the increasing protein content, but descending the fat content.

Keywords: egg white, rabbit meatball, protein content, fat content.