

**PENGARUH PENAMBAHAN BUBUK KULIT BUAH NAGA
MERAH (*Hylocereus Polyrhizus*) TERHADAP
KARAKTERISTIK BAKSO AYAM**

WINDI ARIS PRATIWI
181122012



- Dosen Pembimbing :**
- 1. Ismed, S.Pt, M.Sc**
 - 2. Prof. Dr. Ir. Novelina, MS**

**FAKULTAS TEKNOLOGI PERTANIAN
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Skripsi

*Sebagai Salah Satu Syarat untuk Memperoleh
Gelara Sarjana Teknologi Pertanian*

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**Pengaruh Penambahan Bubuk Kulit Buah Naga Merah (*Hylocereus
Polyrhizus*) Terhadap Karakteristik Bakso Ayam.**

Windi Aris Pratiwi, Ismed, Novelina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk kulit buah naga merah terhadap karakteristik bakso ayam dan mengetahui formulasi terbaik penambahan bubuk kulit buah naga merah terhadap karakteristik fisik, kimia dan organoleptik bakso ayam. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu penambahan bubuk kulit buah naga merah dengan konsentrasi A (0%), B (2,5%), C (5%), D (7,5%) dan E (10%). Data yang diperoleh dianalisis menggunakan *Analysis of variance* (Anova) yang diikuti dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5% dan 1%. Hasil penelitian menunjukkan bahwa penambahan bubuk kulit buah naga merah terhadap karakteristik bakso ayam berpengaruh sangat nyata terhadap nilai rendemen, uji warna, uji lipat, daya ikat air, kadar air, kadar abu, kadar lemak, kadar protein, organoleptik aroma, rasa dan penerimaan keseluruhan serta berpengaruh nyata terhadap analisis antioksidan. Akan tetapi berpengaruh tidak nyata terhadap organoleptik warna dan tekstur. Sedangkan berdasarkan uji mikrobiologi terdapat perbedaan nilai ALT yang didapatkan. Perlakuan terbaik dalam penelitian ini adalah perlakuan B berdasarkan penerimaan organoleptik, karakteristik fisik, kimia dan ALT dengan nilai rata-rata sebagai berikut : rendemen 110,57%, uji warna 71,08^oHue, uji lipat 4,00 (sedikit retak jika dilipat seperempat lingkaran), daya ikat air 69,79%, kadar air 58,51%, kadar abu 1,24%, kadar lemak 2,66%, kadar protein 11,70%, kadar aktivitas antioksidan 24,93%, ALT 4,5 x 10⁻⁴CFU/g, warna 3,43 (biasa/netral), tekstur 3,70 (suka), aroma 4,03 (suka), rasa 4,16 (suka), dan penerimaan keseluruhan 4,13 (suka).

Kata kunci : bubuk kulit buah naga merah, bakso ayam, aktivitas antioksidan, pigmen

The Effect of Red Dragon Fruit Peel Powder (*Hylocereus Polyrhizus*) Addition on the Characteristics of Chicken Meatballs.

Windi Aris Pratiwi, Ismed, Novelina

ABSTRACT

This research aimed to determine the effect of red dragon fruit peel powder addition on the characteristics of chicken meatballs and to know the best concentration of red dragon fruit peel powder addition on the physical, chemical and organoleptic characteristics of chicken meatballs. This research used a Completely Randomized Design (CRD) method with 5 treatments and 3 repetitions, namely the addition of red dragon fruit peel powder with concentrations of A (0%), B (2.5%), C (5%), D (7.5%) and E (10%). The data obtained in this research were statistically analyzed using ANOVA and then continued with Duncan's New Multiple Range Test (DNMRT) analysis at 5% and 1% levels. The results showed that the addition of red dragon fruit peel powder to the characteristics of chicken meatballs had a very significant effect on the yield value, color test, folding test, water holding capacity, moisture content, ash content, fat content, protein content, organoleptic aroma, taste and overall acceptance. and significant effect on antioxidant analysis. However, it has no significant effect on color and texture organoleptic. Meanwhile, based on microbiological tests, there are differences in the ALT values obtained. The best treatment in this study was treatment B based on organoleptic acceptance, physical characteristics, chemical and ALT with the following average values: yield 110.57%, color test 71.08 °Hue, folding test 4.00 (slightly cracked when folded quarter circle), water holding capacity 69.79%, moisture content 58.51%, ash content 1.24%, fat content 2.66%, protein content 11.70%, antioxidant activity content 24.93%, ALT 4.5×10^4 CFU/g, color 3.43 (normal/neutral), texture 3.70 (like), aroma 4.03 (like), taste 4.16 (like), and overall acceptance 4.13 (like).

Keyword : red dragon fruit peel powder, chicken meatball, antioxidant activity, pigmen