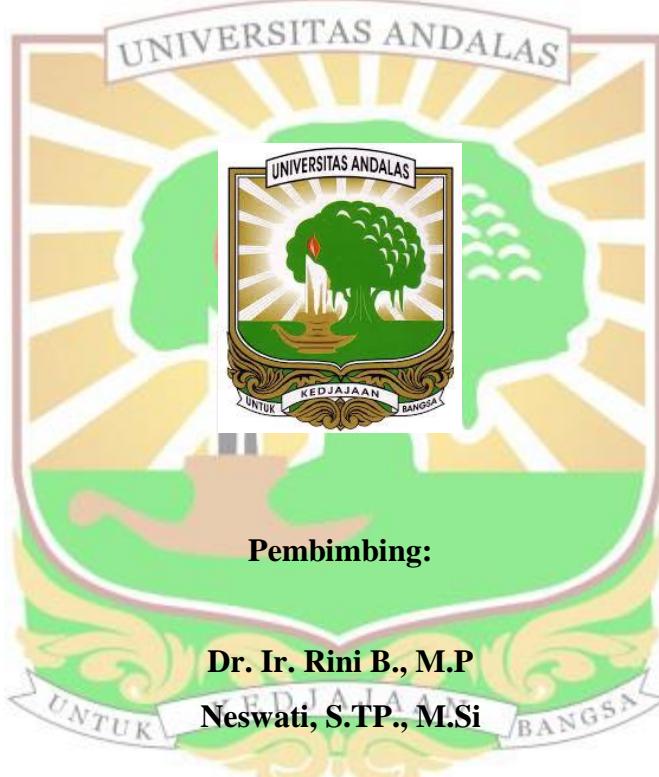


**PENGARUH PERBANDINGAN PENAMBAHAN *REFINED BLEACHED DEODORIZED PALM OLEIN* (RBDPOlein) DAN MINYAK SAWIT MERAH TERHADAP KARAKTERISTIK FISIK, KIMIA DAN ORGANOLEPTIK SOSIS AYAM**

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Zavira Hayatur Rahmi<sup>1</sup>, Rini<sup>2</sup>, Neswati<sup>2</sup>

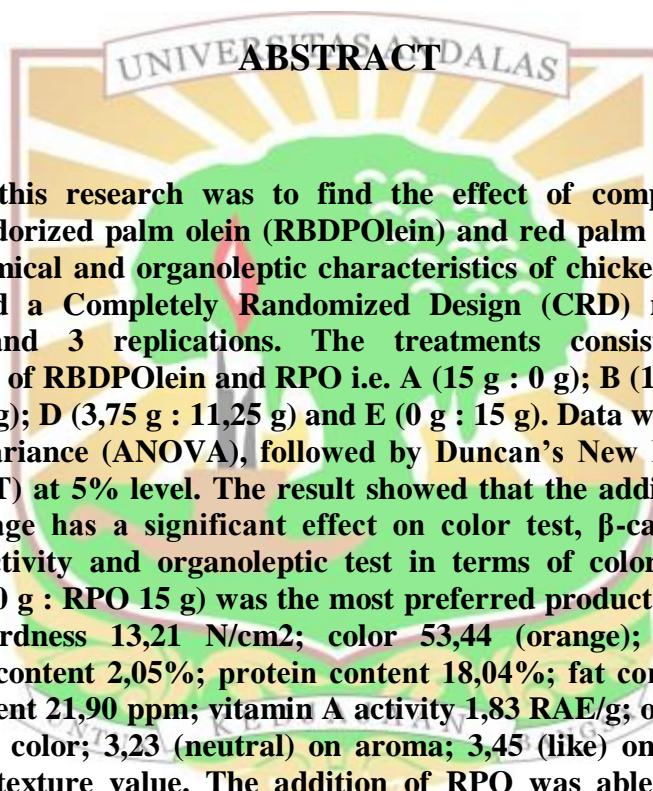
**ABSTRAK**

Tujuan dilakukannya penelitian ini adalah untuk mengetahui pengaruh perbandingan penambahan *refined bleached deodorized palm olein* (RBDPOlein) dan minyak sawit merah terhadap karakteristik fisik, kimia dan organoleptik sosis ayam. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 (lima) perlakuan dan 3 (tiga) ulangan. Perlakuan tersebut terdiri atas perbedaan komposisi RBDPOlein dan RPO dalam sosis ayam dimana perlakuan A (15 g : 0 g); B (11,25 g : 3,75 g); C (7,5 g : 7,5 g); D (3,75 g : 11,25 g) dan E (0 g : 15 g). Data dianalisis menggunakan *Analysis of Variance* (ANOVA) diikuti dengan uji lanjut *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan RPO pada sosis ayam memberikan pengaruh yang berbeda nyata pada uji warna, kadar  $\beta$ -karoten, aktivitas vitamin A dan uji organoleptik warna. Perlakuan E (0 g RBDPOlein : 15 g RPO) merupakan produk yang paling disukai dengan uji lipat 3 (biasa); nilai kekerasan 13,21 N/cm<sup>2</sup>; uji warna 53,44 (oranye); kadar air 64,77%; kadar abu 2,05%; kadar protein 18,04%; kadar lemak 7,79%; kadar  $\beta$ -karoten 21,90 ppm; aktivitas vitamin A 1,83 RAE/g; nilai organoleptik warna 3,90 (suka); nilai organoleptik aroma 3,23 (biasa); nilai organoleptik rasa 3,45 (suka) dan nilai organoleptik tekstur 3,33 (biasa). Penambahan RPO dapat meningkatkan kadar  $\beta$ -karoten, aktivitas vitamin A dan warna pada produk sosis ayam.

**Kata Kunci:** minyak sawit merah, minyak goreng sawit, sosis ayam, kadar  $\beta$ -karoten, aktivitas vitamin A

**THE EFFECT OF COMPARISON REFINED BLEACHED  
DEODORIZED PALM OLEIN (RBDPOLEIN) AND RED PALM  
OIL ADDITIONS TO PHYSICAL, CHEMICAL AND  
ORGANOLEPTIC CHARACTERISTICS OF CHICKEN  
SAUSAGE**

Zavira Hayatur Rahmi<sup>1</sup>, Rini<sup>2</sup>, Neswati<sup>2</sup>



The aim of this research was to find the effect of comparison refined bleached deodorized palm olein (RBDPOlein) and red palm oil additions to physical, chemical and organoleptic characteristics of chicken sausage. This research used a Completely Randomized Design (CRD) method with 5 treatments and 3 replications. The treatments consist of different concentration of RBDPOlein and RPO i.e. A (15 g : 0 g); B (11,25 g : 3,75 g); C (7,5 g : 7,5 g); D (3,75 g : 11,25 g) and E (0 g : 15 g). Data were analyzed by analysis of variance (ANOVA), followed by Duncan's New Multiple Range Test (DNMRT) at 5% level. The result showed that the addition of RPO in chicken sausage has a significant effect on color test,  $\beta$ -carotene content, vitamin A activity and organoleptic test in terms of color. Treatment E (RBDPOlein 0 g : RPO 15 g) was the most preferred product with fold test 3 (neutral); hardness 13,21 N/cm<sup>2</sup>; color 53,44 (orange); water content 64,77%; ash content 2,05%; protein content 18,04%; fat content 7,79%;  $\beta$ -carotene content 21,90 ppm; vitamin A activity 1,83 RAE/g; organoleptic test 3,90 (like) on color; 3,23 (neutral) on aroma; 3,45 (like) on taste and 3,33 (neutral) on texture value. The addition of RPO was able to improve  $\beta$ -carotene content, vitamin A activity and color value on chicken sausage product.

**Keywords:** red palm oil, palm cooking oil, chicken sausage,  $\beta$ -carotene content, vitamin A activity