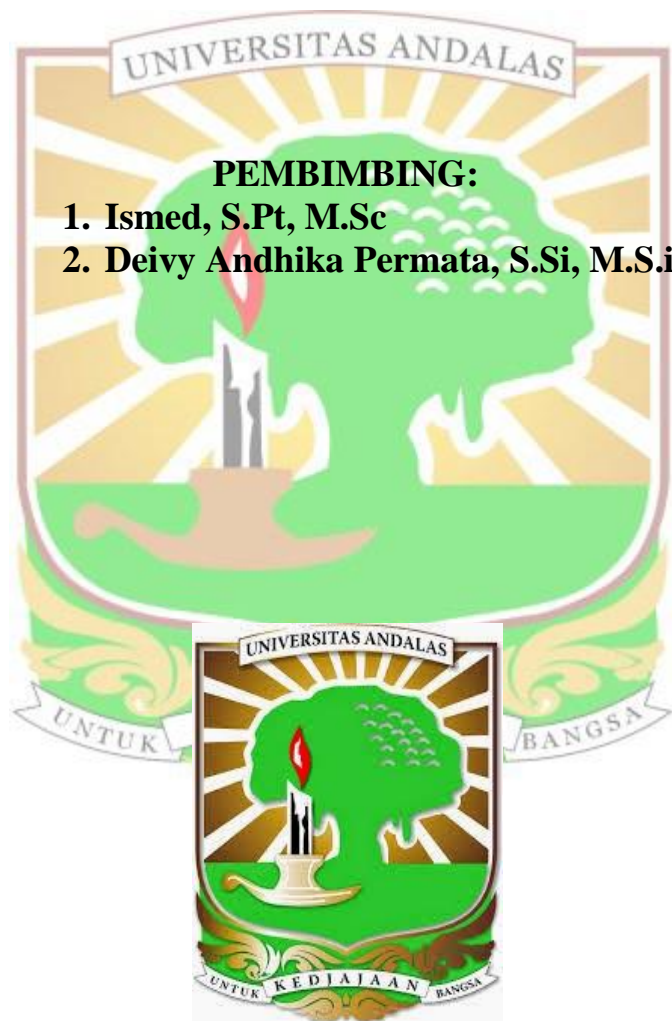


**PENGARUH TINGKAT PERBANDINGAN *OXTAIL* DENGAN
BROKOLI (*Brassica oleraceae*, L.) TERHADAP
KARAKTERISTIK KALDU SAPI INSTAN**

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Hardini Putri, Ismed, Deivy Andhika Permata

ABSTRAK

Penelitian ini bertujuan untuk mengetahui tingkat perbandingan kaldu *oxtail* dan sari brokoli (*Brassica oleracea*, L.) terhadap karakteristik mutu kaldu dan mendapatkan produk terbaik berdasarkan uji organoleptik dalam menghasilkan kaldu sapi instan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah tingkat perbandingan kaldu *oxtail* dan sari brokoli yaitu A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%) dan E (60%:40%). Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Pengamatan pada produk yang dihasilkan adalah analisa kadar air, kadar abu, kadar protein, kadar nitrogen amino, kadar lemak, kadar asam lemak bebas, aktivitas antioksidan, total karoten, natrium klorida, dan uji organoleptik (warna, aroma, penampakan dan rasa). Berdasarkan hasil analisis sidik ragam yang dilakukan bahwa perbedaan tingkat perbandingan kaldu *oxtail* dan sari brokoli berpengaruh nyata terhadap kadar air, abu, protein, nitrogen amino, lemak, asam lemak bebas, aktivitas antioksidan, total karoten dan uji organoleptik. Produk yang terbaik dalam menghasilkan kaldu sapi instan yaitu terdapat pada produk C (80%:20%) dengan karakteristik sebagai berikut: kadar air 9,59%, abu 11,56%, protein 3,84%, nitrogen amino 0,027%, lemak 0,52%, asam lemak bebas 0,92%, aktivitas antioksidan 60,88% dan total karoten 0,85 mg/100gram. Berdasarkan uji organoleptik diperoleh produk terbaik yaitu produk C nilai rata-rata kesukaan terhadap warna (4,00), aroma (4,15), penampakan (3,65) dan rasa (4,00).

Kata kunci: *oxtail*, brokoli, karakteristik, kaldu sapi instan

THE EFFECT OF LEVEL COMPARISON OXTAIL STOCKS AND BROCCOLI (*Brassica oleraceae*, L.) EXTRACT TOWARD CHARACTERISTICS OF BEEF STOCKS INSTANT

Hardini Putri, Ismed, Deivy Andhika Permata

ABSTRACT

This research was purposed to get the level comparison of oxtail stocks and extract broccoli (*Brassica oleracea*, L.) to the quality characteristics of stocks and to get the best product based on sensory analysis in producing instant beef stocks. This study used Completely Randomized Design (RAL) consisting of 5 treatments and 3 replications. The treatments in this study were the level comparison of oxtail stocks and broccoli extract A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%) and E (60%:40%). Data were analyzed statistically using ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) at 5% real level. Observations on the resulting product are water content analysis, ash content, protein content, amino nitrogen content, fat content, free fatty acid content, antioxidant activity, total carotene, natrium chloride, and sensory analysis (color, flavor, appearance and taste). Based on the result of variance analysis, the difference of oxtail and broccoli extract level significantly influenced water content, ash, protein, amino nitrogen, fat, free fatty acid, antioxidant activity, total carotene and sensory analysis. The best product in producing instant beef stocks is found in product C (80%:20%) with the following characteristics: water content 9.59%, ash 11.56%, protein 3.84%, amino nitrogen 0,027%, fat 0,52%, free fatty acid 0,92%, antioxidant activity 60,88% and total carotene 0,85 mg/100g. Based on sensory analysis obtained the best product is product C average value of favorite to color (4,00), flavor (4,15), appearance (3,65) and taste (4,00).

Key words: oxtail, broccoli, characteristics, beef stocks instant