

**PENGARUH PENAMBAHAN TEPUNG BAYAM
MERAH (*Amaranthus tricolor* L.) TERHADAP
KARAKTERISTIK NUGGET PUYUH (*Coturnix
coturnix Japonica*) AFKIR**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung bayam merah (*Amaranthus tricolor* L.) terhadap karakteristik nugget puyuh (*Coturnix coturnix Japonica*) afkir. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu penambahan tepung bayam merah dengan konsentrasi A (0%), B (6%), C (7%), D (8%) dan E (9%). Data yang diperoleh dalam penelitian ini dianalisis secara statistik menggunakan ANOVA kemudian dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan tepung bayam merah berpengaruh signifikan terhadap kadar air, kadar protein, kadar lemak, daya serap minyak, nilai tekstur, organoleptik warna, rasa, aroma serta tekstur. Namun, tidak memberikan pengaruh signifikan terhadap kadar abu, kadar karbohidrat dan kadar serat kasar. Perlakuan terbaik pada penelitian ini adalah pada perlakuan B dengan penambahan 6% tepung bayam merah yang menghasilkan nilai rata-rata kadar air (50,93%), kadar abu (2,16%), kadar protein (7,90%), kadar lemak (0,81%), daya serap minyak (5,38%), kadar karbohidrat (38,21%), kadar serat kasar (0,35%), nilai tekstur (24,42 N/cm²), kadar betasianin sebelum digoreng (8,46 mg/100g), kadar betasianin setelah digoreng (6,91 mg/100g). Sedangkan berdasarkan penerimaan organoleptik dihasilkan nilai rata-rata kenampakan (3,96%), aroma (3,8%), rasa (4,2%) dan tekstur (4,04%).

Kata kunci: nugget, puyuh afkir, tepung bayam merah, karakteristik

THE EFFECT OF RED AMARANTHUS (*Amaranthus tricolor L.*) FLOUR ADDITION ON THE CHARACTERISTICS OF REFUSED QUAIL (*Coturnix coturnix Japonica*) NUGGET

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ABSTRACT

This study aims to determine the effect of adding red spinach flour (*Amaranthus tricolor L.*) on the characteristics of quail nuggets (*Coturnix coturnix Japonica*) rejected. This study used a Completely Randomized Design (CRD) with 5 treatments and 3 replications, namely the addition of red spinach flour with concentrations A (0%), B (6%), C (7%), D (8%) and E (9%). The data obtained in this study were analyzed statistically using ANOVA followed by Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of red spinach flour significantly affected water content, protein content, fat content, oil absorption, texture value, organoleptic color, taste, aroma and texture. However, it did not have a significant effect on ash content, carbohydrate content and crude fiber content. The best treatment in this study was treatment B with the addition of 6% red spinach flour which produced an average value of water content (50.93%), ash content (2.16%), protein content (7.90%), fat content (0.81%), oil absorption (5.38%), carbohydrate content (38.21%), crude fiber content (0.35%), texture value (24.42 N/cm²), betacyanin content before frying (8.46 mg/100g), betacyanin content after frying (6.91 mg/100g). Meanwhile, based on organoleptic acceptance, the average value of appearance (3.96%), aroma (3.8%), taste (4.2%) and texture (4.04%) was produced.

Keywords: nuggets, discarded quail, red spinach flour, characteristics