

***THE EFFECT OF THE USE OF BROILER SHANK COLLAGEN BINDER
ON THE PHYSICAL QUALITY OF SAUSAGE CHICKEN MEAT***

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ABSTRACT

This study aims to determine the effect of the use of collagen from chicken shank on the physical quality of chicken sausage. The research method used the experimental method completely randomized design (CRD) and Analysis of Variance (ANOVA), if the results of the analysis are significant the DUNCAN test is continued, consisting of 4 treatment groups with different levels of broiler claw collagen, namely P0 (control), P1 (2%/kg dough), P2 (4%/kg dough), P3 (6%/kg dough) with 5 repetitions. The parameters observed were pH, chewiness, and cooking losses. The results of the study concluded that the use of broiler shank collagen in sausage affected the physical quality of chicken sausage

Keyword: Sausage, Collagen, Shank, Physical Quality of Sausage