

The Effect of Additional Nano Calcium Lactate Eggshell on the Sensory Quality Native Chicken Super Meat Marined with Local and Spices

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ABSTRACT

This study aims to determine the effect of adding nano calcium lactate to eggshells on the sensory quality of native chicken super meat marinated with local herbs and spices. The research material consisted of native chicken super meat, sugar, salt, pepper, chili powder, garlic, cinnamon, ginger powder, palm oil, lime juice, monosodium glutamate, and nano eggshell calcium lactate (NCal). The addition of nano calcium treatments included P0 (0%), P1 (0.15%), P2 (0.30%), P3 (0.45%), and P4 (0.60%) of the total marinade. Marinade used 20% of the weight of the meat with a long marinade for 20 hours. Parameters observed included color, aroma, taste, texture, tenderness, juiciness, and acceptability. Sensory quality testing with the hedonic test uses a Likert scale, namely 1 (dislike very much), 2 (dislikes), 3 (somewhat likes), 4 (likes), and 5 (likes very much). Sensory testing was carried out by 40 untrained panelists on cooked native chicken super meat marinade. Sensory test data were analyzed by non-parametric analysis through the Hedonic Kruskal Wallis test and if there were differences, they were further tested by Duncan's New Multiple Range Test. The results showed that the addition of nano calcium lactate to egg shells did not affect the sensory quality of native chicken super meat. Nano calcium lactate egg shell can be added up to 0.6% level in the process of marinating native chicken super meat

Key words: *nano calcium lactate egg shell, seasoning, native chicken super meat, marinade, sensory quality, spices.*