

The Effect of Adding Konjac Flour on Physical Quality Broiler Chicken Meatballs

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ABSTRACT

This study aims to determine the effect of adding konjac flour to the physical quality of broiler meatballs. The research material consisted of broiler chicken fillet, tapioca flour, salt, mono sodium glutamat (MSG), masako, garlic, onion, pepper, isolate soy protein, sodium tripolyphosphate (STPP), konjac flour, and ice tubes. The study was designed using a factorial Completely Randomized Design (CRD) with a unidirectional pattern. The addition of konjac flour in this study was P0 (0%), P1 (0.15%), P2 (0.3%), and P3 (0.45%) of the total dough. Parameters observed were pH value, water holding capacity, water content, cooking loss, elasticity, and yield. The data from the physical quality test were analyzed by analysis of variance and if there was a difference in mean, it was further tested with Duncan's Multiple Range Test. The results of the study concluded that the addition of konjac flour to broiler meatballs had a significant effect on the pH value, water holding capacity, water content, and had no significant effect on cooking loss, elasticity, and yield of broiler meatballs. The results showed that the addition of konjac flour could affect the pH value, water holding capacity, water content, but did not affect the cooking loss, elasticity, and meatball yield. Broiler chicken meatballs with the addition of konjac flour to a level of 0.45% have a good pH value, water holding capacity, and moisture content.

Key words: *chicken meatballs, physical quality, konjac flour*