

The Influence of Combination Flour Suweg (*Amorphophallus paeoniifolius*) and Tapioca Flour Filler to The Quality Organoleptic of Unproductive Layer Meatballs

Rifkyatun Nufus
Study Program of Poultry Agribusiness
Animal Husbandry Department

ABSTRACT

This study aims to determine the effect of a combination of suweg flour and tapioca flour as fillers on the organoleptic quality of unproduction layer meatballs. The research material consisted of unproductive layer meat, tapioca flour, suweg flour, garlic, onion, salt, pepper, sodium tripolyphosphate, and ice cubes. This research was conducted experimentally with a Completely Randomized Design (CRD) with five treatments using the use of flour and tapioca flour, namely P1 (0:100%), P2 (25:75%), P3 (50:50%), P4 (75:25%), and P5 (100:0%). Organoleptic parameters tested were color, aroma, taste, and texture. The research data were analyzed by non-parametric test through the Kruskal-Wallis Hedonic test and if there were differences then it was further tested by Duncan's New Multiple Range Test. The results showed that the combination of suweg flour and tapioca flour as fillers had a very significant effect ($P < 0.01$) on the organoleptic quality (color, taste, aroma, and texture) of rejected laying chicken meatballs. Afkir laying chicken meatballs with a comparison of suweg flour and tapioca flour (25:75%) are still preferred with organoleptic quality that is almost the same as the control, while using suweg flour more than 25% of the total filler can reduce the organoleptic quality of afkir laying chicken meatballs.

Keywords: Meatballs, Afkir Laying Chicken, Filler, Organoleptic Quality, Suweg Flour