

**THE EFFECT OF SAGO FILLER SUBSTITUTION (*Metroxylon sp*)
TOWARDS NUTRITIONAL QUALITY TURKEY MEATBALLS**

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ABSTRACT

This research aims to determine the effect of sago flour filler substitution (*Metroxylon sp*) on the nutritional quality of turkey meatballs. The research material consisted of turkey meat, sago flour, garlic, eggs, salt, pepper, seasonings, and ice cubes. Substitution treatment of sago flour filler in making turkey meatballs consists of 5 treatments, namely P0 (0%), P1 (25%), P2 (50%), P3 (75%) and P4 (100%) of the whole filler. Each treatment consisted of 4 replications. This research was conducted for six weeks with data collection including water content, fat content and protein content. The research method used was an experimental method using a completely randomized design, the data obtained were then analyzed for variance (ANOVA). If it shows significant, then continue with Duncan's New Multiple Range Test. The result showed that the substitution of sago flour filler on the nutritional quality of turkey meatball had a very significant effect ($P < 0,05$) on water content, fat content and protein content.

Keywords: Meatballs, Turkey, Sago Flour, Nutrition