

***The Use Of Broiler Shank Collagen As A Binder To Moisture Content, Protein
Content And Fat Content Of Sausages***

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ABSTRACT

This study aimed to determine the effect of adding chicken shank collagen as a binder to the chemical composition of sausages. The research materials consisted of broiler meat, tapioca flour, garlic, salt, pepper, ice cubes, palm oil and collagen. Observation parameters were water content, protein content, and fat content. This study used a completely randomized design (CRD) with 4 treatments, each treatment was replication 5 times. The treatment used was without the addition of chicken claw collagen (P0) and the addition of chicken claw collagen 2% (P1) 4% (P2) 6% (P3). Data were analyzed using analysis of variance (ANOVA) and then continued with the Duncan New Multiple Range Test (DNMRT) with a test level of $\alpha \leq 5\%$ if the results of the analysis were significant. The results showed that the addition of shank collagen to a level of 6% had a significant effect ($P < 0.05$) on water content, fat content and protein content. The addition of claw collagen at the level of 6% was the best treatment with the lowest water content of 43.41% and the highest protein content of 19.76%.

Keywords: Sausage, Broiler Chicken, Binders, Chemical Quality, Collagen