

***EFFECT OF SUBSTITUTION OF BREADFRUIT FLOUR (*Artocarpus communis*) ON ORGANOLEPTIC TEST OF AFKIR LAYING HENS NUGGETS***

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***ABSTRACT***

*This study aimed to determine the effect of adding breadfruit flour (*Artocarpus Communis*) to the organoleptic quality of chicken nuggets. This research is an experimental study using a completely randomized design (CRD) with a unidirectional pattern using 5 treatments and 4 replications so that there are 20 experimental units of the researcher. The data obtained were analyzed descriptively. Parameters observed were observations of organoleptic tests (color, taste, texture, and aroma). The data analysis used in this study is the ANOVA test, if there is a difference then it is continued by using BNT analysis. The results of the analysis of this study showed that substitution of breadfruit (*Artocarpus communis*) flour had a significant effect on aroma, color, and taste ( $P < 0.05$ ), and had no significant effect on texture ( $P > 0.05$ ). The conclusion of this study is that the addition of breadfruit flour substitution has a significant effect on the organoleptic quality of rejected laying hen nuggets. This is shown by the largest panelist average rating in the treatment without the addition of breadfruit flour (P3). So the provision of breadfruit flour should not exceed 75%, if it exceeds 75%, then the smaller the panelist's interest in the product of rejected laying chicken nuggets.*

***Keywords: Aroma, texture, color, taste, chicken nuggets, breadfruit flour***