

The Effect of Concentration Levels of Different Spices and Herbs on Sensory Quality of Ungkep Broiler Chicken Breast Meat Ready to Cook

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ABSTRACT

The purpose of this study is to determine the effect of the concentration level of different spices and herbs on the sensory quality of ready to cook ungkep broiler chicken breast meat. The research materials were broiler filet breast meat, onions, garlic, turmeric, ginger, galangal, candlenut, coriander, sugar, salt, palm oil, and monosodium glutamate. This research was conducted with the treatment of different concentration levels of spices and herbs, namely P1 (20%), P2 (25%), and P3 (30%) of total meat. Sensory quality section used the hedonic test which includes the panelist's preference for color, smell, taste, texture, tenderness, juiciness and overall acceptability. The hedonic test assessment used a Likert scale, namely 1 (dislike very much), 2 (don't like), 3 (rather like), 4 (like), and 5 (like very much). Sensory quality assessment carried out by 40 untrained panelists on cooked broiler breast meat randomly assigned to each panelist. The Data from sensory quality test results analyzed with non-parametric analysis through the Hedonic Kruskal Wallis and if there was difference in the means tested with Duncan's New Multiple Range test test. The results of the study under the differences in spices and herbs concentration levels and different spices and herbs did not affect the sensory quality of ungkep broiler chicken breast meat ready to cook. Concentration levels of spices and herbs can be added up to a level of 30% of the total breast meat broiler chicken ungkep ready to cook..

Keywords: *ungkep chicken, spices, herbs, broiler breast meat, sensory quality*