

***The Effect of Nano Calcium Lactate Fortification of Chicken Eggshells on Sensory Quality of Super Native Ungkep Ready to Cook***

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**ABSTRACT**

*The purpose of this study was to determine the effect of fortification of nano calcium lactate in eggshells on the sensory quality of ready-to-cook unkep super native chicken meat. The ingredients used are super native chicken meat, steamed rice seasoning, and eggshell nano calcium lactate. This research was conducted by adding nano calcium lactate to eggshells as much as P1 (0%), P2 (0.15%), P3 (0.30%), P4 (0.45%), and P5 (0.60%) of total meat. Sensory quality parameters tested were color, aroma, taste, texture, juiciness, tenderness, and overall acceptability. The method used is using a hedonic scale of 1 (dislike very much), 2 (dislike), 3 (rather like), 4 (like), and 5 (very like). Data from sensory test results were analyzed by non parametric Kruskal Wallis analysis and for those that were significantly different continued with the Mann Whitney U Test. The results showed that the fortification of nano eggshell calcium on the sensory quality of unkep native chicken meat had no significant effect on color, aroma, taste, texture, tenderness, juiciness, and acceptability. Nano calcium lactate fortification of egg shells in unkep super native chicken did not affect the panelists' preference for color, aroma, taste, texture, tenderness, juiciness, and acceptability of the meat. Nano calcium lactate in egg shells can be added up to a level of 0.6% of the total meat of steamed super native chicken without affecting the acceptability of the panelists.*

**Keywords:** *nano calcium, eggshell, chicken unkep, sensory quality*