

**THE EFFECT OF DIFFERENT KONJAC FLOUR SUPPLEMENTATION
LEVELS ON THE CHEMICAL QUALITY OF
BROILER MEAT MEATBALL**

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ABSTRACT

The purpose of this study was to determine the effect of the level of konjac flour supplementation on the chemical quality of chicken meatballs. The raw materials used in this study consisted of 300 grams of chicken fillet; 84.5 grams of tapioca flour; 7.5 grams of salt; 4 grams of monosodium glutamate (MSG); 12.5 grams of garlic; 5 grams of shallots; 2.5 grams of pepper; 20 grams of soy protein isolate (ISP); konjac flour; and 64 grams of ice cubes with a total of 500 grams of dough. Treatment levels of konjac flour supplementation in this study were P0 (0% konjac flour), P1 (0.15% konjac flour), P2 (0.30% konjac flour), P3 (0.45% konjac flour), and P4 (0.60% konjac flour) calculated from the total amount of dough. Parameters of chemical quality to be observed in this study were the content of water, protein, fat, carbohydrates, ash, and total dietary fiber. Data from chemical test results in this study were analyzed using unidirectional pattern variation analysis (ANOVA) and if there is a difference in mean, then the Duncan's Multiple Range Test (DMRT) test will be carried out. The results of this study indicated that the level of konjac flour supplementation had a significant effect ($P < 0.05$) on water content, protein, fat, carbohydrates, ash, and total dietary fiber. The effect of konjac flour supplementation on chicken meatballs with 0.60% treatment did not affect the chemical quality of chicken meatballs.

Keywords: *Chicken meat, chemical quality, konjac flour, meatballs, supplementation*