

Effect of Addition of Nano Calcium on Bone Broilers on the Sensory Quality of Meatballs Super Free-Range Chicken

Achmad Bachtiar Tojjibahululum
Poultry Agribusiness Study Program
Department of Animal Science

ABSTRACT

This research aims to determine the effect of adding nano calcium to broiler bones on the sensory quality of super village chicken meatballs. The research material consisted of super free-range chicken breast and thigh meat, tapioca flour, salt, monosodium glutamate, garlic, shallots, pepper, soy protein isolate, sodium trypholyphosphate, nano calcium oxide, and ice cubes. The research was conducted with 5 treatments and 40 untrained panelists. The additions made are 0% to 0.60% of the total dough. The parameters observed were color, aroma, taste, texture, elasticity and acceptability. The hedonic scale used is 1 (dislike very much), 2 (dislike it), 3 (somewhat like it), 4 (like it), and 5 (like it very much). Data from sensory tests were analyzed using non-parametric analysis using the Hedonic Kruskal Wallis test and if there were differences in means, they were tested using Duncan's New Multiple Range Test. The results showed that the addition of nano calcium oxide in broiler bones to the sensory quality of super free range chicken meatballs did not affect the color, aroma, taste, texture, chewiness and acceptability. This lack of influence is because when making meatballs there is a process of mixing nano calcium with other ingredients so that it has no real impact on the sensory quality of the meatballs.

Keywords: nano calcium, broiler bones, super free range chicken, meatballs, sensory