

Effect of Konjac Flour Supplementation on Sodium Content, Total Energy, and Dietary Fibre of Broiler Meatballs

Falakhul Wijianto

*Poultry Agribusiness Study Program
Department of Animal Science*

ABSTRACT

This study aimed to determine the effect of konjac flour supplementation on the characteristics of broiler meatballs based on sodium content, total energy, soluble dietary fibre and insoluble dietary fibre. The research materials included broiler meat fillets, konjac flour, monosodium glutamate, garlic, soy protein isolate, shallots, sodium tripolyphosphate, pepper, salt, tapioca flour, and ice cubes. The konjac flour supplementation treatments in this study were: P0 (0%), P1 (0.15%), P2 (0.30%), P3 (0.45%), and P4 (0.60%) of the total dough. Parameters observed in this study included sodium content, total energy, soluble dietary fibre and insoluble dietary fibre. The data of the test results in this study were analysed using unidirectional pattern analysis of variance and if differences in means were found, they were further tested with Duncan's Multiple Range Test. The results showed that konjac flour supplementation could affect the sodium content, total energy, soluble and insoluble dietary fibre of broiler meatballs. The addition of konjac flour to broiler meatballs up to the level of 0.60% affects the levels of sodium, total energy, soluble dietary fibre, and insoluble dietary fibre which are good for the health of the human body.

Keywords: *Meatballs, Broiler meat, Sodium content, Total energy, Dietary fibre.*