

**Collagen Ceker (Shank) as Emulsifier Against Organoleptic Value
of Chicken Sausage**

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ABSTRACT

This study aims to determine the effect of using chicken claw collagen as a binder on sausage preparations. The research materials consisted of broiler meat, tapioca flour, garlic, salt, pepper, ice cubes, palm oil and collagen. The observation parameter was the sensory test of taste, aroma, texture, color. This study used a completely randomized design (CRD). The treatment used was without the addition of chicken claw collagen (P0), the addition of chicken claw collagen 2% (P1) 4% (P2) 6% (P3). Data were analyzed using the Kruskal-Wallis test and then continued with the Least Significant Difference (LSD) test. The results showed that the addition of claw collagen up to a level of 6% had a significant effect on aroma, texture, color, while the use of claw collagen had no significant effect on taste.. The use of claw collagen at the 6% level resulted in the highest organoleptic score.

Keywords: Sausage, Broiler Chicken, Binder, Sausage Organoleptic Value.