

**Effect of Filler Substitution with Durian Seed Flour (*Durio zibethinus murr*)
on Sensory Properties of Broiler Chicken Meat Sausage**

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ABSTRACT

This study aims to determine the effect of different substitutions of tapioca flour filler with durian seed flour on the sensory properties of broiler meat sausage. The research materials included broiler chicken fillet, pepper, sugar, coriander, shallots, garlic, onions, nutmeg, palm oil, tapioca, frankfurter, monosodium glutamate, soy protein isolate, salt, and durian seed flour. The treatment of filler substitution with durian seed flour is: P0 (0%), P1 (7.5%), P2 (15%), P3 (22.5%), and P4 (30%) of the total filler. Sensory quality was tested using hedonic test which includes the level of panelists' preference for color, aroma, taste, texture, tenderness, juiciness, and overall acceptability. The hedonic test assessment used a Likert scale, namely: 1 (strongly dislike), 2 (dislike), 3 (somewhat like), 4 (like), and 5 (strongly like). Sensory quality assessment was conducted by 40 untrained panelists. The sensory quality test data were analyzed by non-parametric analysis through Hedonic Kruskal Wallis test and if there is a difference in the average, it is followed by the Duncan's Multiple Range Test. The data showed that there was no average difference in the results. The conclusion of this study is that the highest value of color, chewiness and texture parameters is found in the 7.5% filler substitution, while in the aroma and taste parameters the highest value is found in the 22.5% filler substitution, and for the 0% filler substitution, it gets the favorite level of acceptability and chewiness parameters.

Keywords : *Broiler chicken meat, Sausage, Filler, Sensory quality, Durian seed flour.*