Use of Soybean Flour and Oil on the Physicochemical and Organoleptic
Properties of Gluten Analog Meatballs
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ABSTRACT

Meatballs are a dish that is highly favored by the Indonesian population ranging from children, teenagers and adults. Public awareness of health causes vegetarians to be increasingly in demand so it is necessary to innovate analog meatballs. Analog meatballs are meat duplication products made from non-meat ingredients, namely nuts or cereals. Analog meatballs generally have a very chewy texture that is diflcult to chew. The addition of soy flour and soybean oil is expected to improve the texture of the meatballs. The purpose of this study was to determine the effect of the addition of soy flour, soybean oil and the combination of flour and soybean oil on the physicochemical and organoleptic properties of analog meatballs. This study used the RAL (Completely Randomized Design) method consisting of 2 factors, namely soy flour with concentrations of 0%, 10%, 20% and 30% and soybean oil concentrations of 10%, 15%, and 20% with 2 repetitions. Data processing using IBM SPSS 25. The best treatment results in analog meatballs adding flour and soybean oil are in the A4B2 treatment (20% soy flour, 15% soybean oil) producing a texture of 3.82 N, WHC 2.11, Folding test 2.50, Moisture content 62%, Protein content 21.87%, Fat content 15.72%, Hedonic quality color 4.40, Taste 4.28, Aroma 4.68, Texture 4.40, Hedonic color 4.32, Taste 4.28, Aroma 3.24, Texture 4.36.

Keywords: Analog meatballs, Gluten, Soybean oil, Soy flour