

**ORGANOLEPTIC QUALITY OF NATIVE CHICKEN SHREDDED MEAT WITH  
SUBSTITUTION OF CASHEW APPLE (*Anacardium occidentale L.*)**

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**ABSTRACT**

*This research aims to determine the organoleptic quality of native chicken shredded meat with the substitution of cashew apple. The materials used in this study include free-range chicken meat, cashew apple, garlic, shallots, red chili, coriander, galangal, turmeric, pepper, salt, sugar, kaffir lime leaves, bay leaves, lemongrass, coconut milk, and cooking oil. The experiment was conducted with various substitution levels of cashew apple: 0%, 5%, 10%, 15%, and 20% of the total meat. The organoleptic testing included assessments of color, aroma, taste, texture, and overall acceptability. The organoleptic evaluation used a Likert scale: 1 (strongly dislike), 2 (dislike), 3 (neutral), 4 (like), and 5 (strongly like). The organoleptic quality was evaluated by 40 untrained panelists who were randomly assigned different treatments of cashew apple-substituted chicken floss. The data from the organoleptic tests were analyzed using non-parametric analysis with the Kruskal-Wallis Hedonic test, and if there were differences in the means, further analysis was conducted with Duncan's Multiple Range Test. The results of the study concluded that shredded native chicken meat with the substitution of cashew apple provides an improvement in the organoleptic quality of the shredded meat, specifically in the parameters of taste, color, and aroma but does not affect the parameters of texture and acceptability. At a concentration of 20%, it enhances the organoleptic quality in terms of color and taste, resulting in a brown-colored shredded meat with a savory taste, a pleasant aroma, and a slightly smooth texture.*

**Keywords:** *Native Chicken Meat, Cashew Apple, Shredded Meat, Substitution, Organoleptic Quality*