

Effect of Cashew Pseudo Fruit Substitution (*Anacardium occidentale* L.) on the Physicochemistry of Water Content, Fat Content, Cooking Losses in Processed Broiler Chicken Meat Floss

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ABSTRACT

This research aims to determine the physicochemical quality of broiler chicken meat floss with cashew pseudo fruit substitution treatment. The materials used in this research were broiler chicken breast fillet, cashew fruit, salt, shallots, garlic, lemongrass, palm sugar, granulated sugar, red chilies, ground coriander, bay leaves, lime leaves, coconut milk, water, and cooking oil. The method used was a Completely Randomized Design method with a unidirectional pattern with the addition of pseudo cashew fruit, namely: 0%, 5%, 10%, 15%, and 20% of the total mixture. Physicochemical testing includes water content, fat content and cooking loss. This test was carried out using analysis of variance (ANOVA) with a completely randomized design (CRD) with a one-way pattern (one-way ANNOVA). If the results were declared significant ($p < 0.05$), further testing was carried out using Duncan's Multiple Range Test (DMRT). The results of the research showed that the substitution of cashew fruit with different concentrations had a real effect on the fat content and nasak loss of shredded broiler chicken meat. On the other hand, water content does not have a real effect. This research can be concluded that cashew fruit has an influence on the physicochemical quality of fat content and cooking loss. With a concentration of 20% it has the best physicochemical quality with an average fat content of 14.35% and an average cooking loss of 34.59%.

Keywords: *Broiler Chicken Meat, Cashew Fruit, Shredded Fruit, Substitutes, Physicochemical Quality*