

Potential Chicken Meat as Material of Making Abon

Fita Fatmawati

Study Program of Poultry Business Management
Department of Livestock Production

ABSTRACT

This study aims to determine the favorite level panelis accepting of abon made from chicken meat and want to know the potential of chicken meat for making abon. The experient used Completely Randomized Design. The treatment type of meat is P1: Beef, P2: broiler, P3: Post Laying Hen, each treatment consist of 6 replicates. The observed were made Organoleptic Test from panelis the values of Color, Flavor, Odor, Texture, and over all Likeness. The results showed that the type of meat had a very real effect ($P < 0,01$) on the colour, flavour and over all likenes of abon, but the type of meat had no effect ($P > 0,05$) on the odor and texture of abon.

Keywords: Meat, Abon, Organoleptic