

Potency of Chicken Meat for Meatball Materials

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ABSTRACT

The aim of the research to determine the potency of chicken meat for meatball materials using organoleptic test as many as 38 panelists. The method of this research used was experimental method using Completely Randomized Design (CRD) with four treatment and five replication, such as P1 (beef), P2 (broiler meat), P3 (meat of culled laying), P4 (combination of beef and meat of culled laying). The parameters of this research are color, flavor, taste, texture, and overall fondness. Outcome data were analyzed using ANOVA (Analysis of Variants) and obtained as follows: consumer's preference are very different ($P < 0,01$) to color and flavor parameters and not significantly different ($P > 0,05$) to taste, texture, And overall fondness.

Keyword : consumer preferences, chicken meatball, and organoleptic test