

***Effect of using of Collocasia esculenta flour and Cinnanomum burmanii
submersion Against Organoleptic Meatballs***

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ABSTRACT

The purpose of this research are: to know the effect of using Collocasia esculenta flour and Cinnanomum burmanii submersion maintain the quality of meatballs, and the level of effect to consumer preference. It uses organoleptic test with 25 consumers. The organoleptic test are tasting, teksur, smelling, coloring, and level of satisfaction. The method used was experimental method using factor Completely Random Design (Factor CRD) of unidirectional pattern with two treatment factors, each treatment factor consisted of three treatments consisting of A0 (using of Collocasia esculenta flour 0% : 100% tapioca), A1 (using of Collocasia esculenta flour 50% : 50% tapioca), A2 (using of Collocasia esculenta 100% : 0% tapioca), and B0 (0% Cinnanomum burmanii submersion), B1 (0,5% Cinnanomum burmanii submersion), B2 (Cinnanomum burmanii submersion 0,8%). The concentration of 50% Collocasia esculenta flour, 50% tapioca and Cinnanomum burmanii submersion 0,5% influenced consumer's satisfaction level, while the higher concentration treatment was 100% Collocasia esculenta flour : tapioca 0% and Cinnanomum burmanii submersion 0,8% cinnamon did not affect the consumer's satisfaction.

Keyword: consumer's satisfaction, meatball, Collocasia esculenta flour, Cinnanomum burmanii, organoleptic