

# **THE APPLICATION OF STABILIZERS ON QUALITY AND ORGANOLEPTIC OF CHICKEN NUGGET**

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## **ABSTRACT**

The purpose of this research was to compare the kind of stabilizer on physical and organoleptic characteristics of chicken nugget. The experimental design used Completely Randomized Design (CRD) with five treatments, each treatment has four replication. The data analyzed using analysis of variance and when there were have significant different, then further tested was used to determine the differences between treatment. The treatments were P0 (without), P1 (kappa carrageenan), P2 (Agar-agar), P3(STPP) and P4( Arabic Gum). The parameters were water holding capacity, cooking loss and organoleptic characteristics of chicken nugget. The result showed that kind of stabilizer gave non significant effect ( $P > 0,05$ ) on water holding capacity and cooking loss but significant ( $P < 0,05$ ) on organoleptic characteristics of chicken nugget. Arabic gum gave the best effect on organoleptic characteristics of chicken nugget.

Keywords: chicken nugget, stabilizer, quality, and organoleptic