

**Pengaruh Penambahan STTP (*Sodium Tripoliphosphat*) dan Campuran Tepung Tapioka dengan Pasta Edamame (*Glicin Max (L) Merr*) Terhadap Sifat Fisik dan Organoleptik Bakso Ayam (*Effect of addition of STPP (*Sodium Tripolyphosphate*) and Edamame Pasta (*Glycine Max (L) Merr*) Against Physical and Appearance Chicken Meatballs*)**

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**ABSTRACT**

*Edamame is a product of horticultural vegetables (green vegetable soybean) which has a unique flavor, high nutritional value as a source of protein, minerals, vitamins and energy source is also potentially a good product if it is made to increase the added value or product diversification. This research was conducted in the Laboratory Processing Polytechnic of Jember in August and September 2015. The research method used is Complete Random Design (RAL) factorial with 6 treatments and two replications, the first factor is concentration STTP consisting of 0.1% (A1) , 0.2% (A2), and 0.3%, the second factor was a mix of edamame and edamame paste consisting of 200: 0 g (B1), 20: 180 gr (B2), 40: 160 gr (B3), and 60: 140 g (B4). The results showed that the addition of STPP not significantly affect protein, texture, and physical properties organoleptic quality of hedonic include, color, flavor, aroma, texture, appearance, then there is a significant influence of the addition of pasta edamame to a protein, texture, organoleptic properties of quality the hedonic which include color, aroma, flavor, texture (elasticity) and appearance. Edamame 180 g, 20 g starch is best treated with a protein value (14.90)%, the texture (15.70) gf, color (3.14), flavor (3.20), aroma (2.12), texture (3.88) gf and appearance (3.12), and Interaction addition of STPP and pasta damame very significant effect on the color, and does not significantly affect the aroma, flavor, texture, appearance. Best color values obtained in the treatment (A1B2) concentration of 0.1% STPP dan penambahan edamame pasta 180 g of (3,4) with green criteria.*

*Keywords: Edamame, STTP (Sodium tripolyphosphate), Chicken Meatballs*