

***Effect of Sweet Potato (*Ipomoea batatas* L.) Flour Filler Substitution on the Chemical Quality of Quail Meat Sausages***

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***ABSTRACT***

*The utilization of discarded quail meat as a source of animal protein with high nutritional value needs to be optimized through processing into processed products such as sausages with the use of alternative fillers based on local ingredients. This study aims to determine the effect of substitution of various types of sweet potato flour (*Ipomoea batatas* L.) as filler on the chemical quality of discarded quail meat sausages. The research method used was an experiment with a Completely Randomized Design (CRD) consisting of 5 treatments and 4 replications. These treatments include: P1 (tapioca flour), P2 (purple sweet potato flour), P3 (white sweet potato flour), P4 (yellow sweet potato flour), and P5 (a combination of sweet potato flour with a ratio of 1:1:1) which is calculated from the total filler. The parameters observed included water, protein, fat, ash, and dietary fiber content. Data were analyzed using one-way pattern analysis of variance and if there were differences, further testing was carried out using Duncan's New Multiple Range Test (DMRT). The results showed that substitution various types of sweet potato flour as filler increased water and dietary fiber content, but did not affect protein, fat, and ash content. The conclusion of this study is that the use of sweet potato flour as a filler substitute has the potential to improve the chemical quality of discarded quail sausages, particularly by increasing water and dietary fiber content.*

**Keywords:** *meat, retired quail, filler substitution, sweet potato, sausage, chemical quality.*