Pengaruh Penambahan Nano Kurkumin Kunyit *(Curcuma longa)* Terhadap Kualitas Kimia Pada Sosis Daging *Layer* Afkir

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ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh penambahan nano kurkumin kunyit terhadap kualitas kimia pada sosis daging *layer* afkir. Materi dari penelitian ini meliputi daging *layer* afkir, nano kurkumin kunyit, tapioka, putih telur, ISP, minyak, garam, bawang putih, bawang merah, bawang bombay, ketumbar, pala, gula, *frankfurter*, STPP, MSG, merica, dan air es. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 4 ulangan. Perlakuan penambahan nano kurkumin kunyit meliputi: P1 (0%), P2 (0,15%), P3 (0,30%), P4 (0,45%), dan P5 (0,60%) dari total adonan sosis. Parameter yang diamati meliputi kadar air, protein, lemak, serat pangan dan abu. Analisis data dari hasil uji kimia sosis daging layer afkir yang ditambahkah nano kurkumin kunyit akan dianalisis menggunakan uji ANOVA pada taraf uji 0,5% dan apabila menunjukan perbedaan yang merata maka dilanjutkan dengan uji lanjut menggunakan *Duncan's New Multiple Range Test*. Berdasarkan hasil penelitian, penambahan nano kurkumin kunyit hingga 0,60% pada sosis daging ayam *layer* afkir tidak berpengaruh nyata terhadap kadar air, protein, lemak, dan abu, dimana secara keseluruhan pada parameter masih memenuhi standar mutu SNI 3820:2015 namun penambahan nano kurkumin kunyit terbukti memberikan pengaruh nyata dalam peningkatkan kadar serat pangan sosis dengan tingkat perlakuan 0,60%.

Kata kunci: sosis, daging *layer* afkir, kualitas kimia, nano kurkumin, kunyit.

The Effect of Adding Nano Curcumin from Turmeric (Curcuma longa) on the Chemical Quality of Rejected Layer Meat Sausages

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ABSTRACT

The purpose of this study was to determine the effect of adding nano turmeric curcumin on the chemical quality of rejected layer meat sausages. The materials of this study included rejected layer meat, nano turmeric curcumin, tapioca, egg white, ISP, oil, salt, garlic, shallots, onions, coriander, nutmeg, sugar, frankfurter, STPP, MSG, pepper, and ice water. This study used a Completely Randomized Design (CRD) with 5 treatments and 4 replications. The addition of nano turmeric curcumin treatments included: P1 (0%), P2 (0.15%), P3 (0.30%), P4 (0.45%), and P5 (0.60%) of the total sausage dough. The parameters observed included water, protein, fat, dietary fiber, and ash content. Data analysis from the chemical test results of rejected layer meat sausages added with nano curcumin turmeric will be analyzed using ANOVA test at a test level of 0.5% and if it shows an even difference then it will be continued with further testing using Duncan's New Multiple Range Test. Based on the research results, the addition of turmeric nano curcumin at levels up to 0.60% to sausages made from spent laying hen meat did not significantly affect moisture, protein, fat, or ash content with all parameters remaining within the SNI 3820:2015 quality standards but the addition was shown to significantly increase the dietary fiber content of the sausages at the 0.60% treatment level.

Keywords *: sausage, discarded layer meat, chemical quality, nano curcumin, turmeric.*