

Physical Quality of Chicken Sausage with Use Different Binders

Nuris Bachtiar

Study Program of Poultry Business Management
Majoring of Animal Husbandry

ABSTRACT

This study aims to determine the effect of using binder in making chicken sausage. binders have high protein content so they can improve the physical quality of chicken sausages. The research method used was completely randomized design (CRD) and Analysis of Variance (ANOVA) experimental methods, making sausages using different binders which were divided into 7 treatments, P0 (control), P1 (5% egg white flour), P2 (5% skimmed milk), P3 (5% soy protein isolate), P4 (2.5% egg white flour + 2.5% skim milk), P5 (2.5% skim milk + 2.5% ISP) , P6 (2.5% egg white flour + 2.5% ISP) with 3 replications. The parameters observed were pH value, cooking losses, elasticity. The results showed that the use of different binders had no significant effect ($P > 0.05$) on the pH value. However, it had a significant effect ($P < 0.05$) on cooking losses and elasticity. The results showed that the best binder to use for sausage production was soy protein isolate

Keyword : *Sausage, Chicken Meet, Binder, Physical Quality*