ORGANOLEPTIC VALUE CHICKEN SAUSAGE WITH THE USE OF VARIOUS *BINDER* DIFFERENT

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ABSTRACT

This study aims to determine the value of organoleptic sausage meat chicken with a variety of different binders. The research method used was a completely randomized design (CRD) and further tested with the Duncan's new multiple range test (DMRT). The treatments were P0 (without using a binder), 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% ISP + 2.5% egg white flour) with three replications. The parameters observed were color, aroma, taste, and texture of chicken sausages with different binders. The experimental results of chicken sausage with different binders had no significant effect (P> 0.05) on color and had a significant effect (P <0.05) on aroma, taste and texture. The best treatment was in P2 treatment (5% skimmed milk) in terms of organoleptic tests which included color, aroma, taste and texture.

Keywords: Sausage, Chicken Meat, Binder, Organoleptic Quality