

Effect of Different Washing Solutions on Physical Properties and Sensory With Surimi Processing in Broiler Chicken Sausage

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ABSTRACT

This study aims to determine the effect of different meat washing solutions in surimi technology on the physical and sensory properties of broiler sausages. The research material consisted of *fillet with* broiler chicken wings and thighs, sodium bicarbonate, NaCl salt, sodium tripolyphosphate, tapioca flour, cooking oil, garlic, onions, salt, pepper powder, monosodium glutamate, ice cubes, soy protein isolate, and sausage collagen sleeve. The study was conducted using a completely randomized design (CRD) with 4 treatments with 5 replications with each different washing solution, namely P0 (without washing); P1 (sodium bicarbonate); P2 (NaCl salt); P3 (sodium tripolyphosphate). Parameters observed were physical properties (pH value and cooking loss), sensory properties (color, aroma, taste, elasticity). The data on the results of physical properties were analyzed by unidirectional pattern variation analysis and if there was a difference in the mean, it was further tested with *Duncan's Mutiple Range Test* and the results of sensory properties were tested using non-parametric analysis with the hedonic test *krusal Wallis* and if there was a difference in mean, it was tested with the test *Duncan's Mutiple Range*. The results showed that sausages washed using different washing solutions had a very significant effect ($P < 0.01$) on the pH value and cooking loss, significantly ($P < 0.05$) on the sensory properties of taste and elasticity, but had no effect ($P > 0.05$) on color and aroma sensory properties. Sausage washed using sodium tripolyphosphate (STTP) washing solution gave the best results in terms of physical properties (pH = 6.49, and cooking loss = 0.55) and sensory properties (color = 3.75, aroma = 3.70, taste = 4.27 and elasticity = 4.32) with an average level of liking to like very much.

Key words: Broiler Chicken, Sausage, Surimi Processing Washing Solution Material, Physical Properties, Sensory Properties.