

Organoleptic Quality of Chicken Meat Floss Broiler With Kluwih Fruit Substitution Treatment (*Artocarpus communis*)

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ABSTRACT

This study aims to determine the organoleptic quality of chicken meat floss broiler with kluwih fruit substitution treatment. The materials used in this study were chicken fillet, coriander, shallots, garlic, lemongrass, candlenut, galangal, bay leaf, lime leaves, coconut milk, and water. The method used is a completely randomized design method with treatments: 0, 5, 10, 15, and 20% substitution of kluwih fruit from the total meat. Organoleptic testing includes color, aroma, taste, texture, and overall acceptability. Organoleptic testing uses a hedonic scale, namely: 1 (dislike very much), 2 (dislike), 3 (somewhat like), 4 (like), 5 (like very much). The organoleptic quality assessment was carried out by 40 untrained researchers on shredded cooked broiler chicken which was given randomly for each treatment. Organoleptic test data were analyzed using non-parametric analysis with the Hedonic Kruskal Wallis test and if there was a difference in mean, it was further tested with Duncan's Multiple Range Test. The result of the study concluded that shredded broiler chicken meat substitution with kluwih fruit had a significant effect ($P < 0,05$) on color and aroma but had no significant effect on taste, texture and acceptability. The best sensory quality in the 10% substitution treatment with the highest color and aroma score of 3,58 and 3,83.

Keywords: *Broiler Chicken, Kluwih Fruit, Substitution, Sensory Quality*