

The Organoleptic Quality Off Rejected-Quail Floss with Young Jackfruit (*Artocarpus heterophyllus*) As An Adding Ingredient

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ABSTRACT

This study aims to determine the organoleptic value of shredded afkir quail with several concentrations of young jackfruit as a filler. The research used a completely randomized design (CRD) and was tested with BNT. The treatments were P0 (0%), P1 (10%), P2 (20%), P3 (30%) with five replications. The parameters observed were color, aroma, taste, and texture of afkir quail shredded mixed with young jackfruit. The results of this study had a significant effect ($P < 0.05$) on the color, aroma, taste and texture. The best treatment was in the P3 treatment (formulation of 70% quail meat with 30% young jackfruit) in terms of organoleptic tests which included color, aroma, taste and texture.

Key words: *Floss, Rejected-Quail Meat, Young Jackfruit, Organoleptic Quality*