

The Effect of Sago Flour (Metroxylon sp.) Filler Substitution on the Organoleptic Quality of Turkey Meat Balls

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ABSTRACT

Meatballs are round food products obtained from a mixture of livestock meat and starch or cereals with or without food additives. The meatball filler used is sago flour. With the addition of filler sago starch can increase consumer taste. This study aims to determine the level of consumer preference for turkey meatballs substituted with sago flour filler and to determine the best sago flour filler substitution concentration on the organoleptic quality of turkey meatballs. The method used in this study is an experimental method using a completely randomized design (CRD) one-way pattern using five treatments consisting of P0 0% sago flour and 100% tapioca, P1 25% sago flour and 75% tapioca, P2 50% sago flour and 50% tapioca flour, P3 75% sago flour and 25% tapioca flour, P4 100% sago flour and 0% tapioca flour. The parameters observed were aroma, taste, smell, texture. From this research it can be concluded that the substitution of sago starch filler has no significant effect.