

ABSTRACT

*Chicken nugget is a processed meat product that has a square shape that is made by milled, molded, then coated with flour bread (crumbs) and fried. Betel (*Piper betle* Linn) is a plant that has a lot of organic matter content of which is the essential oils, antioxidants, starch, sugar, tonic, laxative, antibacterial and essential oils which serves to prevent the pathogenic bacteria in foods that are known as spoilage in food. This study aimed to describe the addition of preservatives betel leaf extract (EDS) and storage time on the quality of the chicken nuggets were stored at cold temperature ($\pm 5^{\circ}\text{C}$) for 0-72 hours. This study uses a study design completely randomized design (RAL). Observations were made at time 0, 24, 48 and 72 (hour) to determine changes in the quality of chicken nuggets. data processing analysis of variance (ANOVA) using the application program SPSS 16.0. Chicken nuggets added preservatives betel leaf extract with a proportion of 0%, 10% and 20% has a moisture content respectively for 43.89%, 46.56% and 41.73%, the protein content of 9.03%, 16.69% and 20.00%, the color becomes darker and softer texture due to the increase in the proportion of EDS. Chicken nuggets that are stored on the hour to 0, 24, 48 and 72 hours has a moisture content respectively for 42.88%, 42.11%, 45.98% and 45.28%, the protein content of 13.43%, 18.05%, 19.51% and 9.98%, the color becomes pale, the aroma of getting lost, getting a bad taste as well as texture becomes harder so it is not preferred by the panelists.*

Keyword: *Chicken nuggets, Quality, Preservative, Betel leaf extract, Storage time*

ABSTRAK

Nugget ayam merupakan produk olahan daging yang memiliki bentuk persegi yang dibuat dengan cara digiling, dicetak, dilapisi dengan tepung roti (panir) dan digoreng. Sirih (*Piper betle* linn) merupakan tanaman yang memiliki banyak kandungan senyawa organik diantaranya adalah minyak atsiri, antioksidan, pati, gula, tonik, laksatif, antibakteri dan minyak esensial yang berfungsi mencegah adanya bakteri patogen dalam makanan yang diketahui sebagai pembusuk pada makanan. Penelitian ini bertujuan untuk mendeskripsikan penambahan pengawet ekstrak daun sirih (EDS) dan lama penyimpanan terhadap mutu nugget ayam yang disimpan pada suhu dingin ($\pm 5^{\circ}\text{C}$) selama 0-72 jam. Penelitian ini menggunakan rancangan penelitian Rancangan Acak Lengkap (RAL). Pengamatan dilakukan pada waktu ke 0, 24, 48 dan 72 (jam) untuk mengetahui perubahan mutu nugget ayam. Pengolahan data analisis variansi (ANOVA) menggunakan program aplikasi SPSS 16,0. Nugget ayam yang ditambahkan pengawet ekstrak daun sirih dengan proporsi 0%, 10% dan 20% memiliki kadar air berturut-turut sebesar 43,89%, 46,56% dan 41,73%, kadar protein sebesar 9,03%, 16,69% dan 20,00%, warna menjadi lebih gelap dan tekstur lebih lunak seiring dengan peningkatan proporsi EDS. Nugget ayam yang disimpan pada jam ke 0, 24, 48 dan 72 jam memiliki kadar air berturut-turut sebesar 42,88%, 42,11%, 45,98% dan 45,28%, kadar protein sebesar 13,43%, 18,05%, 19,51% dan 9,98%, warna menjadi pucat, aroma semakin hilang, rasa semakin tidak enak serta tekstur menjadi lebih keras sehingga tidak disukai oleh panelis.

Kata Kunci: Nugget ayam, Mutu, Pengawet, Ekstrak daun sirih, Lama penyimpanan