

ABSTRACT

Bakso is a comminuted meat product that is very popular in Indonesia due to its unique flavor. The common practice to reduce the usage of high amount of meat in bakso in Indonesia is by increasing the amount of tapioca starch used, yet it will ultimately reduce the sensorial quality of the bakso. This research aims to analyze whether the physical and sensorial properties of bakso made with using fiber-based fillers (WF 200 and MCG 0018) are comparable to the regular bakso. The physical evaluation conducted in this experiment encompassing texture profile analysis and colorimeter measurement, while the sensory evaluation was done to descriptively and hedonically measure appearance, aroma, texture, flavor and juiciness of the bakso sample. The data obtained were then statistically analyzed by comparing means using one-way ANOVA with 95% confidence level. The texture profile analysis displayed that there was no significant texture difference between control, WF 200, and MCG 0018 sample. The descriptive and hedonic sensory evaluation indicated that there was no significant difference between the measured parameters of bakso made using the fillers with the control, except for the softer MCG 0018 sample and lower juiciness of WF 200 sample. Furthermore, the colorimeter measurement of MCG 0018 showed significantly higher a^* , b^* , and ΔE while WF 200 sample showed significantly lower L value than the control. Therefore, WF 200 and MCG 0018 have a great potential as fillers (1% concentration) in bakso production as the bakso made with those fibers have comparable physical and sensorial attributes.

Keywords: bakso, fiber-based filler, WF 200, MCG 0018, physical, sensorial.