

## ABSTRACT

This study aimed to develop chicken nuggets and chicken meatballs using different substitutions of chicken seasoning obtained from different suppliers. The availability of specific ingredients, long lead time, cost, and Minimum Order Quantity (MOQ) would impact the production process of the products. Consequently, the sensory properties of the products were examined. All the data shows no significant difference ( $p>0.05$ ) between the samples of chicken nuggets and chicken meatballs. Nugget prepared with the existing chicken seasoning shows a good textural and sensory mean score. However, results found that the replacer ingredients affect the texture and the taste of the chicken nugget. The panelists for the sensory evaluation presented that the substitution of chicken seasoning in chicken meatballs had a better sensory score. Hence, it can be concluded that the null hypothesis was accepted since there were no significant differences between the samples. Moreover, meatballs with the alternative supplier of chicken seasoning were considered the acceptable formulation for substituting the chicken meatballs.

**Keywords:** Chicken nugget, chicken meatball, chicken seasoning, descriptive test, acceptance test