

## RINGKASAN

Penelitian yang berjudul “Penambahan Tepung Kacang Merah (*Phaseolus Vulgaris L*) sebagai Substitusi Tepung Tapioka Terhadap Rasa dan Tekstur Nugget Ayam Kampung” telah dilaksanakan pada tanggal 5 Juni 2023 di Laboratorium Fakultas Peternakan Universitas Wijayakusuma Purwokerto. Tujuan dari penelitian ini adalah untuk mengetahui pengaruh penambahan tepung kacang merah sebagai substitusi tepung tapioka terhadap rasa dan tekstur nugget ayam kampung. Materi yang digunakan 560 gram daging ayam kampung. Metode yang digunakan eksperimen dengan Rancangan Acak Lengkap (RAL). Dengan 4 perlakuan berupa tanpa penambahan tepung kacang merah (P0), penambahan 10 gram (P1), penambahan 20 gram (P2), dan penambahan 30 gram (P3) setiap perlakuan diulang sebanyak 5 kali. Tekstur dan rasa nugget ayam kampung adalah parameter yang diamati. Data diperoleh menggunakan 30 orang panelis semi terlatih. Analisis variansi digunakan untuk menganalisis hasil penelitian, yang kemudian dilanjutkan pengujian dengan uji BNT. Rasa nugget ayam kampung tertinggi (sangat enak) diperoleh dari nugget yang ditambahkan tepung kacang merah sebesar 30 gram (P3), sedangkan untuk tekstur nilai tertinggi (sangat empuk) diperoleh dari nugget yang ditambahkan tepung kacang merah sebesar 30 gram (P3).

Kata kunci: Tepung Kacang Merah, Rasa dan Tekstur, Nugget Ayam Kampung.

## **SUMMARY**

The research entitled "the effect of 'Addition of Red Bean Flour (*Phaseolus vulgaris* L) as a Substitute for Tapioca Flour for the Taste and Texture of Free-Range Chicken Nuggets'" was carried out on June 5 2023 at the Laboratory of the Faculty of Animal Husbandry, Wijayakusuma Purwokerto University. The purpose of this study was to find out how the taste and texture of native chicken nuggets were affected by the addition of red bean flour as a substitute for tapioca flour. The material used is 560 grams of free-range chicken meat. The method used in the experiment with completely randomized design (CRD), without the addition of red bean flour (P0), the addition of 10 grams (P1), the addition of 20 grams (P2), and the addition of 30 grams (P3), each treatment was repeated 5 times. Parameters observed were the taste and texture of native chicken nuggets. Data were obtained using 30 untrained panelists. Analysis of variance was used to analyze the results of the study, which were then continued with the BNT test. The highest taste of free range chicken nuggets (very tasty) was obtained from nuggets added with red bean flour of 15% (P3), while the texture with the highest value (very soft) was obtained from nuggets added with red bean flour of 15% (P3).

**Keywords:** Red Bean Flour, Taste and Texture, Free-Range Chicken Nuggets.

