

# **CHEMICAL QUALITY AND SENSORY EVALUATION OF EGGS WITH ADDITION OF BLACK GRASS JELLY (*Mesona palustris* BL.)**

Anggraini Ayu Putri Pratama<sup>1)</sup>, Herly Evanuarini<sup>2)</sup> and Imam Thohari<sup>2)</sup>

- 1) Student of Animal Product Technology, Faculty of Animal Science, Brawijaya University
  - 2) Lecturer of Animal Product Technology, Faculty of Animal Science, Bawijaya University
- Email : [anggrainiputri596@gmail.com](mailto:anggrainiputri596@gmail.com)

## **ABSTRACT**

The purpose of this research was to determine the best percentage of addition black grass jelly to improve the quality of salted eggs infat content, free fatty acid (FFA), and sensory evaluation. The method used was laboratory experimental with Completely Randomized Design with five treatments and three replications that is (P0) without black grass jelly, (P1) 2% black grass jelly, (P2) 4% black grass jelly (P3) 6% black grass jelly, (P4) 8% black grass jelly. The measured variables were fat content, free fatty acid content (FFA) and sensory evaluation. The data were analyzed by Analysis of Variance (ANOVA) and if there were significant different would be continued by Duncan's Multiple Range Test (DMRT). The result showed that using of black grass jelly gave highly significant different effect ( $P < 0.01$ ) on yolk fat and free fatty acid, gave significant different effect ( $P < 0.05$ ) on color and taste, however didn't give significant different effect ( $P > 0.05$ ) on aroma. It can be concluded that salted egg with the used 8% black grass jelly gave the best quality salted eggs with fat content 38.40%, free fatty acid (FFA) 0.96%, color 4.27, taste 4.53, and aroma 4.13.

Keywords : Salted egg, black grass jelly, free fatty acid,  
sensory evaluation