EFFECT OF PORANG FLOUR (*Amorphophallus oncophyllus*) SUBSTITUTION FOR CASSAVA FLOUR ON WATER CONTENT, PROTEIN, FAT, TASTE AND TEXTURE OF CHICKEN NUGGET

Lionel Cato¹, Djalal Rosyidi², and Imam Thohari²

¹Student of Animal Product Technology Department, Faculty of Animal Husbandry Brawijaya University, Malang
²Lecturer of Animal Product Technology Department, Animal Husbandry Faculty, Brawijaya University, Malang

ABSTRACT

The purpose of this research was to know the influence of porang flour addition in chicken nugget production. The method of this research was laboratory experiment with Completely Randomized Design (CRD) using five treatments and five replication, if there were significant difference would be continued by Duncan’s Multiple Range Test (DMRT). The addition of flour porang on chicken nugget were P0 = 0 % (without porang flour), P1 = 5 % porang flour, P2 = 10 % porang flour, P3 = 15% porang flour, and P4 = 20 % porang flour. The result showed that porang flour addition were significantly effect (P<0.01) on water content, taste, and texture, but weren’t significantly effect (P>0.05) on protein content and fat content. The conclusion of this research showed that P4 has the lowest water content with 7.24±0.73% water content, the highest protein content was 11.38±0.15% on P4, the lowest fat content is 3.19±0.06 on P2, organoleptic test show the highest taste value is on P2 with 3.68±0.62 and highest texture value was on P1 with 3.64±0.63. The best result of porang flour addition in chicken nugget was P2 (10% added porang flour).

Keyword: porang Flour, chicken nugget, chemical test, organoleptic test