

# PHYSICAL-CHEMICAL AND SENSORY PROPERTIES OF FLOSS SPENT LAYING HENS MEAT COOKED WITH DIFFERENT LEVEL OF COCONUT WATER

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## **Abstract**

*This study was aimed to determine the physical-chemical (moisture, ash, protein, fat, carbohydrates) and sensory tests (colour, flavour, taste, and texture) of floss spent laying hens meat (SLHM) cooked with different level of raw coconut water (CW). Randomized completely design was used in this study; four treatments as follows A1 = 300 g chicken meat + spices + 50 ml CW, A2 = 300 g chicken meat + spices + 100 ml CW, A3 = 300 g chicken meat + spices + 150 ml CW and A4 = 300 g chicken meat + spices + 200 ml CW; 4 replications each treatment. The results showed that floss SLHM cooked with different levels of raw CW were given significantly different on moisture content (6.24-6.45%), ash content (2.97-3.20%), protein (27.97-33.34%), fat (27.44-28.83), and carbohydrates (19.34-21.54%) respectively, but not given significantly different on colour, aroma, flavour and texture. It was concluded that even though there were differences on physical-chemical content within the floss SLHM treatments, however the panellists were given relatively the same responses on sensory of floss SLHM overall.*

**Key words:** *floss, meat, spent laying hens, coconut water*