

PHYSICAL-CHEMICAL PROPERTIES OF REJECTED DUCK NUGGETS GIVEN PROVIT A1 COMMEAL AS A FILLER

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Abstract

This study aims to determine the physical and chemical properties of rejected duck meat nuggets given provit A1 corn flour as a filler. This study used a completely randomized design (CRD) with 4 treatments and 5 replications (addition of provit A1 corn flour consisting of: 10% (J10), 20% (J20), 30% (J30) and 40% (J40). The results of the analysis of variances showed that the addition of provit A1 corn flour to the level of 40% had a very significant difference in the physical and chemical properties of rejected duck nuggets. The water content values ranged from 61.18 - 66.39%, protein 14, 38 - 16, 39%, starch 11.28 - 12.18%, water holding capacity 49.72 - 55.32 %, cooking shrinkage 1.26 - 4.73%.

The conclusion of this study is that the addition of provit A1 corn flour to a level of 40% has an effect on the quality of physical and chemical properties of rejected duck meat nuggets.

Key words: *nuggets, duck rejected, Provit A1, cornmeal*