

## ***ABSTRACT***

Marcellinus Galih Widodo. 21103310029. Broccoli (*Brassica oleracea* var *Italica*) Fortification Against Organoleptic Test of Chicken Nuggets. Department of Animal Husbandry, Faculty of Agriculture and Husbandry. Supervised by: 1. Risma Novela Esti, S.Pt., M.Sc. dan 2. Salnan Irba Novaela Samur, S.Pr., M.Sc.

This study aimed to evaluate the effect of broccoli (*Brassica oleracea* var. *Italica*) fortification on chicken nuggets on organoleptic properties including color, aroma, taste, and texture. The treatments consisted of four levels of broccoli addition, namely 0 gram (P0), 3 gram (P1), 6 gram (P2), and 9 gram (P3) using a Completely Randomized Design (CRD) with replications according to standard procedures. Organoleptic tests were conducted by trained panelists using a specific assessment scale. The results showed that the addition of broccoli significantly affected the taste, aroma, and texture of chicken nuggets, but did not significantly affect color. The treatment with 6 gram broccoli fortification (P2) gave the best overall results, with the highest scores in taste, aroma, and texture aspects, and remained sensorially acceptable by the panelists. Although the treatment without broccoli (P0) was preferred in terms of color, the addition of broccoli at moderate levels was able to improve the sensory quality and potential nutritional value of the product through vitamin, mineral, and antioxidant content without reducing consumer acceptance. This study shows that broccoli fortification in chicken nuggets can be a functional food innovation that improves nutritional quality while maintaining consumer acceptance.

**Keywords:** completely randomized design, chicken nuggets, broccoli, fortification, organoleptic.