ABSTRACT

MORINGA LEAF SUBSTITUTION (*Moringa oleifera*) FOR ORGANOLEPTIC TEST OF CHICKEN NUGGETS

That study aims to determine the effect of the addition Moringa (*Moringa oleifera*) leaves on organoleptic tests (color, taste, aroma, texture) chicken nuggets. The research was conducted at the Laboratory of the Faculty of Balitar Islamic University. The sample panelists used were untrained panelists of 30 people aged 19-25 years. The type of research used was experimental using a Completely Randomized Design (CRD) unidirectional pattern with 4 treatments, namely 1 control formulation (0%) and 3 modified formulations of moringa leaves 1%, 1.5%, 2%, and 5 replications. Research analysis using RAL and Duncan test. The results showed that the P0 treatment was most favored by panelists with a weight of 2330 and a percentage of 30% of all respondents. The results of the Duncan test showed that there were significant differences ($P < 0.05$) in the parameters of color, taste, aroma, and texture. In the Duncan test, the P3 treatment had a low score of 1.76 for color, 3.32 for taste, 2.97 for aroma, and 3.00 for texture. Compared to P0 which has a high value of 4.73 color, 3.74 taste, 3.54 aroma, and 3.54 texture. From the results of the study, it was found that the addition of 2% moringa leaves in P3 produced a greenish-brown color, and a denser texture, and the more moringa leaves in P3, the higher the texture.

Keywords: moringa leaves, nuggets, organoleptic test