



Substitution Of Kidney Bean Pasta (*Phaseolus vulgaris L.*) in The Making Of Chicken Nugget

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Introduction

Nugget is one of processed chicken meat which has good taste. Nugget usually made from chicken meat but because of the expensive price and cholesterol contain so it is not well for health. The substitute can be used from healthier and safer vegetable protein like beans.

Methodology

The plan or design used in this research is Complete Random Design with 6 (six) treatments and 3 (three) repetitions where the nuggets without kidney/red beans addition as the control. The advance test done by Duncan's New Multiple Range Test (DNMRT) at the 5% real level. The observation done in this research is proximate test covering water content test, ash content, protein content and fat content and carbohydrate.

Result

Table 1. Average of Water Level Value of Kidney Bean Nugget

Treatments	Average of Water Level
A. No Addition of Kidney Bean	49,0 ^a
B. 10 % Addition of Kidney Bean	46,52 ^b
C. 20 % Addition of Kidney Bean	42,63 ^c
D. 30 % Addition of Kidney Bean	40,51 ^d
E. 40 % Addition of Kidney Bean	38,73 ^e
F. 50 % Addition of Kidney Bean	38,16 ^e

KK = 1,80 %

Table 2. Average of Dust Level Value of Kidney Bean Nugget

Treatments	Average Of Dust Level
F (Addition Of Kidney Bean 50 %)	3,65 ^a
E (Addition of Kidney Bean 40%)	2,43 ^b
D (Addition Of Kidney Bean 30%)	1,73 ^c
C (Addition of Kidney Bean 20%)	1,62 ^{cd}
B (Addition of Kidney Bean 10%)	1,55 ^d
A (No Addition of Kidney Bean)	1,39 ^e

KK = 14,6 %

Table 3. Average of Protein Level Value of Kidney Bean Nugget

Treatments	Average Of Protein Level
A (No Addition of Kidney Bean)	13,59 ^a
B (Addition of Kidney Bean 10%)	12,45 ^b
C (Addition of Kidney Bean 20%)	11,66 ^c
D (Addition of Kidney Bean 30%)	10,97 ^d
E (Addition of Kidney Bean 40%)	10,50 ^{de}
F (Addition of Kidney Bean 50%)	9,83 ^e

KK = 3,37%

Table 4. Average of Fat Level Value of Kidney Bean Nugget

Treatments	Average Of Fat Level
A (No Addition of Kidney Bean)	14,09 ^a
B (Addition of Kidney Bean 10%)	13,27 ^b
C (Addition of Kidney Bean 20%)	13,18 ^b
D (Addition of Kidney Bean 30%)	13,11 ^b
E (Addition of Kidney Bean 40%)	10,72 ^c
F (Addition of Kidney Bean 50%)	10,52 ^c

KK = 1,96%

Table 5. Average of Carbohydrate Level Value of Kidney Bean Nugget

Treatments	Average Of Carbohydrate Value
F (Addition Of Kidney Bean 50 %)	37,19 ^a
E (Addition of Kidney Bean 40%)	36,30 ^b
D (Addition Of Kidney Bean 30%)	34,05 ^c
C (Addition of Kidney Bean 20%)	32,52 ^d
B (Addition of Kidney Bean 10%)	27,54 ^e
A (No Addition of Kidney Bean)	25,04 ^f

KK = 0,62 %

Conclusion

- There was the effect of kidney bean addition to the nutrient value that produced.
- The addition of kidney bean still had the possibility until 50% but because of the standard issued by BSN (National Standardization Institution) (2002) in the making of nugget, the addition of kidney bean could only added 10%.



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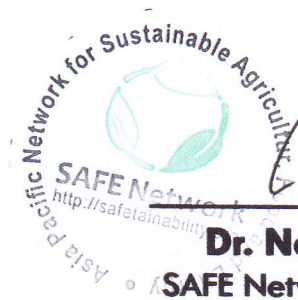

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