

## ABSTRACT

*ANDRE RAZIQ MUHAMAD. Chemical Characteristics and Sensory of Chicken Nugget by Adding Soybean Sprout Flour. Supervised by NURHIDAJAH and WIKANASTRI HERSOELISTYORINI.*

*Soybean is the one of many types of legumes that has many benefits for health. Soybeans are made into sprouts in an effort to increase the nutrition level of the soybeans. Sprouts have antioxidant contents such as vitamin C and polyphenols. Sprouts have a short of shelf life, therefore sprouts need to be floured to increase its shelf life and increase its function. Nugget has various nutritional contents such as protein, fat, and carbohydrate but it has low fiber level. This study has a purpose to find out the variation effects in the addition of soybean sprout flour to the fiber level, protein level, antioxidant activity, and sensory characteristics in chicken nuggets. This type of experimental research uses a Completely Randomized Design (RAL) of monofactor. The independent variables were used the addition of soybean sprout flour (0; 10; 20; 30; 40 percent) to chemical characteristics (fiber level, protein level, and antioxidant activity), and sensory characteristics (colour, aroma, taste, and texture). The results showed the addition of soybean sprout flour affected the level of the fiber, protein, antioxidant activity, and sensory characteristics. The best treatment – based on the result's score of the addition of soybean sprout flour to chemical characteristics and the sensory was 40%. Meanwhile, the average score of the sensory – for the highest score was in the chicken nugget that has been added by the flour – was 10%.*

*Keywords: Chicken nugget, soybean sprout flour, chemical characteristics, sensory.*