

**ANALYZING THE QUALITY OF CHICKEN SAUSAGE WITH *EDIBLE*  
*AND NON EDIBLE CASING* BASED ON STORABILITY**

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**ABSTRACT**

This study aimed was to identify and analyze the quality of chicken sausage with edible and non-edible casing based on storage condition. This research was conducted in Food Processing Laboratory, Food and Nutrition Program, Faculty of Technology, State University of Jakarta. The time was conducted from July 2015 to January 2016. The analyze of chicken sausage quality doing with descriptive test for the color, taste, flavor, and texture aspect, in the different temperature and at the time for storage with well-trained panelists. After the validation step that had been testing by the 5 expert panelist, the chicken sausage was storage at the different temperature and time. The result showed that the chicken sausage with edible and non-edible casing being changed at the third day of the storage in the room temperature. No changing for the chicken sausage with edible and non-edible casing that was storage in the refrigerator as long as three days. Chicken sausage with edible and non-edible casing that was storage in the cold temperature (freezer) had the best stability of internal or and in the external quality.

**Key Word :** Chicken sausage, edible and non-edible casing, storage