

**DEVELOPMENT OF A NON-MEAT VEGETABLE BASE
SAUSAGES USING LOCAL KOHILA (*Lasia spinosa*)**



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ABSTRACT

This research study was conducted with the aim of developing a non-meat sausage using local kohila and assess its physicochemical and sensory properties. Four treatments were prepared using 50% Lasia root and 50% chickpea flour (control), 50% Lasia root and sweet potato flour (T1), 50% Lasia root and bread crumble (T2), and 50% Lasia root and pumpkin flour (T3). The ash content of the treatments was analyzed, and a significant difference was observed among the treatments. T3 showed the highest ash content, while the control had the lowest. The moisture content ranged from 58.9 to 60.4%, and the fat content ranged from 1 to 5%. Sensory evaluation was conducted, and no significant difference was observed among the treatments for appearance, color, aroma, texture, mouth feel, and overall acceptability. However, the taste of T1 was significantly preferred compared to the other treatments.

This study demonstrated that a non-meat sausage using local kohila as the base ingredient can be developed and has acceptable sensory properties. The study's findings have significant implications for the development of alternative protein sources, especially for individuals who follow a vegetarian or vegan diet. However, further research is needed to optimize the formulation and processing of the non-meat sausage to improve its nutritional value and texture.

Keywords: non-meat sausage, local kohila, physicochemical properties, sensory properties, alternative protein source.

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