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Antioksidan Activities and Colour of Meatball Withsecang Wood (*Caesalpinia sappan L.*)Extract

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Abstract: Oxidation is one of the important factors that affect the quality of meat products including meatballs. To inhibit oxidation, necessary to add material in the processing that act as antioxidants. one of the plants that serve as natural antioxidants is *Caesalpinia sappanL.* because the content of phenols, flavonoids, and brazilien very high. This study aimed to determine the effect of extracts of *Caesalpinia sappan L.* of antioxidant activity and color meatballs. The experiment was conducted with completely randomized design with factors such as the level of extract of *Caesalpinia sappan L.* (0, 3, 6, and 9%). The results showed that *Caesalpinia sappan L.* able to increase the antioxidant activity but do not produce meatballs with good color if the level is too high.

Key Words: Oxidation, Antioxidant, *Caesalpinia sappan L.*, Colour, Meatballs.

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