

## **ABSTRACT**

*Dendeng is a traditional food that has been widely known among Indonesian people. The sliced and grinded beef are used as a raw material for dendeng making. The purpose of this research was conducted to study the effect of roasting temperature and kinds of meat on the proximate and organoleptic characteristics of roast beef jerky. The benefits of this research was to produced ready to eat roast beef jerky that can be safely consumed, to provided information about the kinds of meat and roasting temperature for roast beef jerky and increase the shelf life of processed meat products.*

*The research were consist of two methods, preface research and primary research. The first method were to analyze the water content, protein and fat of raw materials and determine the drying temperature. The second method were to determine the roasting temperature and kinds of meat. The experimental design used a completely randomized factorial design (RAK) with two replications. The first factor was roasting temperature with 3 levels (100°C, 120°C, and 140°C). The second factor were kinds of meat: Beef, Lamb, Chicken and Rabbit. The observed parameters were chemical characterictics that comprise of water content, protein, fat and organoleptic attributes (colour, texture, aroma and taste).*

*The result of this research were indicated that roasting temperature and kinds of meat influenced significantly on the proximate, and organoleptic characteristics. Neither interaction effect between roasting temperature and kinds of meat were significant on the protein and fat content.*

**Key Words** : *roasting, dendeng, meat*