ABSTRACT

INFLUENCE OF TREATMENT EARLY TO CHEMICAL CHARACTERISTIC AND ORGANOLEPTIK MUSHROOM OYSTER FLOUR (*PLEUROTUS OSTREATUS*)

By

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Oyster mushroom (*Pleurotus ostreatus*) is one of the healthy vegetables and consumed by many people. Oyster mushroom was perishable foodstuffs, like other vegetables. Storage in a cool temperatur, oyster mushroom only last for 3-5 days. To extend the shelf life of the oyster mushroom can be made into flour. This study aims to find treatment that produced oyster mushroom flour with the best chemical and organoleptic properties.

The design of the experiment used the Completely Randomized Block Design with single factor and 4 replications. The single factor consisted of six level pretreatment : control, blanching, soaking in 0.5% citric acid for 10 minutes, blanching + soaking in 0.5% citric acid for 10 minutes, soaking in 2500 ppm sodium bisulfite for 10 minutes, and blanching + soaking in 2500 ppm sodium bisulfite for 10 minutes. The parameter were observed : chemical characteristics (water content, ash content, protein, carbohydrate content) and organoleptic

properties colour. Obtained data were analysed with Honestly Significant Difference test (HSD) at the 5% level.

The results showed that pretreatment significantly affect the moisture content, protein content, ash content, carbohydrate content and colour oyster mushroom flour. The best oyster mushroom flour wast control (with no pre-treatment) with chemical characteristics: water content 7.29%, ash content 8.01%, protein content 17.50%, and carbohydrate content of 73.68%., and organoleptic characteristics (colour) was white score (4.34).

Keywords: oyster mushroom, oyster mushroom flour, citric acid, sodium bisulfite, *blanching*