

ABSTRACT

THE EFFECT OF RED BEAN (*Phaseolus vulgaris L*) AND WHITE OYSTER MUSHROOM (*Pleutorus ostreatus*) FORMULATION ON ORGANOLEPTIC PROPERTIES AND CHARACTERISTICS OF VEGETABLE NUGGETS

By

EDOLA RATU

This study aims to determine the best formulation of red bean (*Phaseolus vulgaris L*) and white oyster mushroom (*Pleutorus ostreatus*) in the manufacture of vegetable nuggets with organoleptic properties favored by consumers and characteristics according to SNI 01-6683-2014. This study has a single factor arranged in a Completely Randomized Block Design (RAKL) with 4 replications and 6 treatments, with the ratio of red beans and oyster mushrooms as follows: P1 (100:0)%, P2 (0: 100)%, P3 (80:20)%, P4 (70:30)%, P5 (60:40) %, and P6 (50:50) %. The homogeneity of the data was tested by the Barlett test and the addition by the Tukey test. The data were analyzed by means of variance to get an estimate of the variance of the error and a significance test to determine the effect of the treatment with the BNT follow-up test at 5% level. The results showed that the formulation of red beans and oyster mushrooms had a significant effect on the parameters of texture, taste, color, aroma, and overall acceptance as well as parameters of kekerasan, kekenyalan, and kekompakan. Treatment P4 (70:30)% produced the best vegetable nuggets with a score of 3.90 (not unpleasant), taste 3.98 (savory), color 3.51 (brown yellow), texture 3.40 (somewhat compact), overall acceptance is 4.30 (like), hardness is 222.24 gf, springiness is 6.71 mm, and cohesiveness is 0.84. Nugget treatment P4 (70:30)% had a water content of 43.42%, ash content 1.55%, fiber content 1.11%, protein content 7.52%, fat content 7.44% and carbohydrate content 38, 97%.

Keywords: Vegetable nuggets, Formulation, Red bean, Oyster mushroom

ABSTRAK

PENGARUH FORMULASI KACANG MERAH (*Phaseolus vulgaris L*) DAN JAMUR TIRAM PUTIH (*Pleutorus ostreatus*) TERHADAP SIFAT ORGANOLEPTIK DAN KARAKTERISTIK NUGGET NABATI

Oleh

EDOLA RATU

Penelitian ini bertujuan untuk mengetahui formulasi terbaik dari kacang merah (*Phaseolus vulgaris L*) dan jamur tiram putih (*Pleutorus ostreatus*) dalam pem-buatan nugget nabati dengan sifat organoleptik yang disukai konsumen dan karakteristik sesuai SNI 01-6683-2014. Penelitian ini memiliki faktor tunggal yang disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan 4 ulangan dan 6 perlakuan, dengan perbandingan kacang merah dan jamur tiram sebagai berikut: P1 (100:0)%, P2 (0: 100)%, P3 (80:20)%, P4 (70: 30)%, P5 (60:40) %, dan P6 (50:50) %. Homogenitas data diuji dengan uji Barlett dan kemenambahan dengan uji Tukey. Data dianalisis dengan sidik ragam untuk mendapat pendugaan ragam galat dan uji signifikansi untuk mengetahui pengaruh perlakuan dengan uji lanjut BNT taraf 5%. Hasil penelitian menunjukkan bahwa formulasi kacang merah dan jamur tiram berpengaruh nyata terhadap parameter tekstur, rasa, warna, aroma, dan penerimaan keseluruhan serta parameter kekerasan, kekenyalan, dan kekompakan. Perlakuan P4 (70:30)% menghasilkan nugget nabati terbaik dengan skor aroma sebesar 3,90 (tidak langu), rasa 3,98 (gurih), warna 3,51 (kuning kecoklatan), tekstur 3,40 (Agak kompak), penerimaan ke-seluruhan 4,30 (suka), kekerasan sebesar 222,24 gf, kekenyalan 6,71 mm, dan kekompakan 0,84. Nugget perlakuan P4 (70:30)% memiliki kadar air sebesar 43,42%, kadar abu 1,55%, kadar serat 1,11%, kadar protein 7,52%, kadar lemak 7,44% dan kadar karbohidrat 38,97%.

Kata kunci: Nugget nabati, Formulasi, Kacang merah, Jamur tiram