

ABSTRACT

CHARACTERISTICS OF WHITE TIRAMOUR NUGGETS (*Pleurotus ostreatus*) BY SUBSTITUTING TAPIOCA WITH GARUT PATIENTS

By

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The purpose of this research was to obtain and study the effect of the ratio of tapioca and arrowroot starch on the characteristics of white oyster mushroom nuggets. The benefit of this research is to get the best treatment of using tapioca and arrowroot starch so that it can increase the innovation of processing tapioca and arrowroot starch with the best composition.

The experimental design used in this study is a group randomized design (RBD) consisting of 1 factor with 6 levels of 4 replicates followed by BNJ further test. The experimental variables of this study are the ratio of tapioca and arrowroot starch (P) variations of P0 (100:0), P1 (80:20), P3 (60:40), P4 (60:40), P5 (20:80) and P6 (0:100). Chemical responses include protein content, fat content, moisture content, crude fiber content and ash content, organoleptic responses to color, taste, texture, and aroma and physical responses to texture analysis including hardness, chewiness, compactness and moisture content.

The results showed that the best white oyster mushroom nuggets were the P3 variation (60:40) with the results of protein content of 6.88%, fat content of 18.65%, moisture content of 47.72%, crude fiber content of 10.80% and ash content of 2.88%.

Keywords: Nugget, tapioca, arrowroot starch, white oyster mushroom.

ABSTRAK

KARAKTERISTIK NUGGET JAMUR TIRAM PUTIH (*Pleurotus ostreatus*) DENGAN SUBSTITUSI TAPIOKA DAN PATI GARUT

Oleh

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Tujuan dari penelitian ini adalah untuk mendapatkan dan mempelajari pengaruh perbandingan tapioka dan pati garut terhadap karakteristik *nugget* jamur tiram putih. Manfaat penelitian ini adalah untuk mendapatkan perlakuan terbaik penggunaan tapioka dan pati garut sehingga dapat meningkatkan inovasi pengolahan tapioka dan pati garut dengan komposisi terbaik.

Rancangan percobaan yang digunakan dalam penelitian ini adalah rancangan acak kelompok (RAKL) yang terdiri dari 1 faktor dengan 6 taraf sebanyak 4 kali ulangan yang dilanjutkan dengan uji lanjut BNJ. Variabel percobaan penelitian ini yaitu perbandingan tapioka dan pati garut (P) variasi P0 (100:0), P1(80:20), P3 (60:40), P4(60:40), P5(20:80) dan P6 (0:100). Respon dalam penelitian Respon kimia meliputi kadar protein, kadar lemak, kadar air, kadar serat kasar dan kadar abu, respon organoleptik terhadap warna, rasa, tekstur, dan aroma dan respon fisik analisis tekstur dan kadar air.

Hasil penelitian menunjukkan bahwa nugget jamur tiram putih terbaik yaitu variasi P₃ (60:40) dengan hasil kadar protein 6,88%, kadar lemak 18,65%, kadar air 47,72%, kadar serat kasar 10,80% dan kadar abu 2,88%.

Kata kunci : *Nugget*, tapioka, pati garut, jamur tiram putih