

ABSTRAK

PENGARUH PENGGUNAAN JAMUR *Pleurotus ostreatus* PADA FERMENTASI BATANG SINGKONTERHADAP KUALITAS ORGANOLEPTIK, pH, DAN SUHU

Oleh

IRAWAN SAPUTRA

Penelitian ini bertujuan untuk mengetahui pengaruh dan dosis jamur *Pleurotus – ostreatus* pada batang singkong terfermentasi terhadap warna, aroma, ada jamur atau tidak, tekstur, suhu, dan pH. Penelitian ini dilaksanakan pada Juni--Juli 2023 di Laboratorium Nutrisi dan Makanan Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Rancangan percobaan yang digunakan adalah rancangan acak lengkap dengan 4 perlakuan dan 3 ulangan. Perlakuan yang diberikan yaitu batang singkong (P0), batang singkong dengan penambahan 3% jamur *Pleurotus ostreatus* (P1), batang singkong dengan penambahan 6% jamur *Pleurotus ostreatus* (P2), batang singkong dengan penambahan 9% jamur *Pleurotus ostreatus* (P3). Hasil analisis ragam menunjukkan bahwa penggunaan jamur *Pleurotus ostreatus* tidak berpengaruh nyata ($P>0,05$) terhadap warna, aroma, tekstur, suhu, dan pH. Sebaliknya berpengaruh nyata ($P>0,05$) terhadap jamur hasil fermentasi. Hasil fermentasi diperoleh pada perlakuan P2.

Kata kunci : Fermentasi, Batang singkong, Warna, Aroma, Tekstur, Jamur, Suhu, dan pH.

ABSTRACT

THE EFFECT OF MUSHROOM *Pleurotus ostreatus* UTILIZATION IN THE FERMENTATION OF CASSAVA STEMS ON ORGANOLEPTIC QUALITY, PH, AND TEMPERATURE

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This research aims to determine the effect and dosage of fungus *Pleurotus - ostreatus* on fermented cassava stems on color, aroma, presence of fungus or not, texture, temperature and pH. This research was carried out in June--July 2023 at the Animal Nutrition and Forage Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The experimental design used was a completely randomized design with 4 treatments and 3 replications. The treatments given were cassava stems (P0), cassava stems with the addition of 3% *Pleurotus ostreatus* fungus (P1), cassava stems with the addition of 6% *Pleurotus ostreatus* fungus (P2), cassava stems with the addition of 9% *Pleurotus ostreatus* fungus (P3). The results of the analysis of variance showed that the use of mushrooms on color, aroma, texture, temperature and pH. As a result of fermentation, the results were not significantly different ($P>0.05$), but were significantly different ($P<0.05$) in the fermented mushrooms. The best mushroom results were obtained in the P2.

Key words: Fermentation, cassava stem, color, aroma, texture, presence or absence of mold, temperature, pH.