

ABSTRACT

THE EFFECT OF WHITE OYSTER MUSHROOM (*Pleurotus ostreatus*) FLOUR ADDITION ON THE PHYSICAL, CHEMICAL AND SENSORY PROPERTIES OF THREADFIN BREAM FISH BALLS (*Nemipterus nematophorus*).

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Fish balls are known to contain high protein content, but are lacking in fiber. White oyster mushroom flour contains a high amount of fiber, namely 27.22 g/100 g. The purpose of this research is to determine the effect of adding white oyster mushroom flour on the physical, chemical, and sensory properties of threadfin bream fish balls, and to identify the best treatment of adding white oyster mushroom flour according to SNI 7266:2017. This study was arranged in a non-factorial design with 4 replications in a Complete Randomized Block Design (CRBD). The treatments consisted of six levels of white oyster mushroom flour addition: P0 (0% w/w), P1 (4% w/w), P2 (8% w/w), P3 (12% w/w), P4 (16% w/w), and P5 (20% w/w). The data obtained were analyzed using Bartlett's test and Tukey's test, followed by analysis of variance (ANOVA) and further testing using Honest Significant Difference (HSD) at the 5% level. The results showed that the treatment of adding white oyster mushroom flour had a significant effect on the physical and sensory properties produced. The best treatment was obtained at P2 (8% oyster mushroom flour), which resulted in a very chewy texture, very fishy aroma, light brown color, and highly liked taste and overall acceptance by panelists. The physical testing of springiness yielded a value of 9.63 mm, and cohesiveness was 1.10 g.s. Chemical analysis showed moisture content of 69.25%, ash content of 1.16%, protein content of 13.47%, crude fiber of 5.07%, and ALT test of 6.2×10^3 colonies/g.

Keyword: fish balls, threadfin bream fish, white oyster mushroom flour

ABSTRAK

PENGARUH PENAMBAHAN TEPUNG JAMUR TIRAM PUTIH (*Pluoretus ostreatus*) TERHADAP SIFAT FISIK, KIMIA DAN SENSORI BAKSO IKAN KURISI (*Nemipterus nemathoporus*)

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Bakso ikan diketahui mengandung protein yang tinggi, namun kurang akan kandungan serat. Tepung jamur tiram putih mengandung serat yang tinggi yaitu 23,63%. Tujuan dari penelitian ini untuk mengetahui pengaruh penambahan tepung jamur tiram putih terhadap sifat fisik, kimia dan sensori bakso ikan kurisi. dan mengetahui perlakuan penambahan tepung jamur tiram putih terhadap sifat fisik, kimia dan sensori bakso ikan kurisi terbaik sesuai dengan SNI 7266:2017. Penelitian ini disusun secara non faktorial dengan 4 kali ulangan dalam Rancangan Acak Kelompok Lengkap (RAKL). Perlakuan terdiri atas enam perlakuan penambahan tepung jamur tiram putih yaitu P0 (0% b/b), P1 (4% b/b), P2 (8% b/b), dan P3 (12% b/b), P4 (16% b/b), P5 (20% b/b). Data yang diperoleh dianalisis dengan uji Barlett dan uji Tuckey lalu dilanjutkan dengan analisis ragam dan uji lanjutan menggunakan uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan penambahan tepung jamur tiram putih berpengaruh nyata terhadap sifat fisik dan sensori yang dihasilkan. Perlakuan terbaik didapatkan pada P2 (tepung jamur tiram putih 8%) yang menghasilkan tekstur sangat kenyal, aroma sangat amis, warna coklat muda, dan rasa serta penerimaan keseluruhan yang sangat disukai panelis. Pengujian fisik *springiness* menghasilkan nilai 9,63 mm dan nilai *cohesiveness* sebesar 1,10 gs. Analisis kimia menghasilkan kadar air 69,25%, kadar abu 1,16%, kadar protein 13,47%, kadar serat kasar 5,07%, serta uji ALT $6,2 \times 10^3$ koloni/g.

Kata kunci: bakso ikan, ikan kurisi, tepung jamur tiram putih