

PENGARUH PROPORSI JAMUR TIRAM PUTIH (*Pleurotus ostreatus*) DAN TEPUNG KACANG KOMAK (*Lablab purpureus* (L.) Sweet) TERHADAP MUTU BAKSO ANALOG

*THE EFFECT OF THE PROPORTION OF WHITE OYSTER MUSHROOM (*Pleurotus ostreatus*) AND KOMAK BEAN FLOUR (*Lablab purpureus* (L.) Sweet) ON THE QUALITY OF ANALOG MEATBALLS*

Suci Rachmawati¹⁾, Ahmad Alamsyah²⁾ dan Siska Cicilia³⁾

¹⁾Mahasiswa Program Studi Ilmu dan Teknologi Pangan, FATEPA, UNRAM

²⁾Staff Pengajar Program Studi Ilmu dan Teknologi Pangan, FATEPA, UNRAM

*email : sucirachmauci@gmail.com

ABSTRACT

*This study aims to determine the effect of the proportion of white oyster mushroom (*Pleurotus ostreatus*) and komak bean flour (*Lablab purpureus* (L.) Sweet) on the quality of analog meatballs. This study used an experimental method with a randomized block design (RBD) with the proportions of oyster mushrooms: komak bean flour (100%:0% ; 90%:10% ; 80%:20% ; 70%:30% ; 60%:40 % ; 50%:50%). Each treatment was made 3 times replication. Chemical parameters observed included moisture content, ash content, protein content, fat content. Organoleptic parameters include aroma, taste and texture tested by hedonic and scoring methods. Observational data were tested by analysis of variance (Analysis of Variance) with a significance level of 5% using Co-Stat. If there is a significant difference, a further test was carried out using True Real Honest (BNJ) at the same level of 5%. The results showed that the proportions of oyster mushrooms and komak bean flour had a significantly different effect on moisture content, ash content, protein content, fat content, color and texture. The treatment proportions of oyster mushrooms and komak bean flour 70%:30% was the best treatment with 64.50% moisture content, 1.74% ash content, 5.60% protein content, 1.63% fat content and organoleptic quality that was acceptable by panelist.*

Keywords: Analog Meatballs, Komak Bean Flour, Oyster Mushrooms.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh proporsi jamur tiram putih (*Pleurotus ostreatus*) dan tepung kacang komak (*Lablab purpureus* (L.) Sweet) terhadap mutu bakso analog. Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Kelompok (RAK) dengan perlakuan proporsi jamur tiram : tepung kacang komak (100%:0% ; 90%:10% ; 80%:20% ; 70%:30% ; 60%:40% ; 50%:50%). Masing-masing perlakuan dibuat 3 kali ulangan. Parameter kimia yang diamati meliputi kadar air, kadar abu, kadar protein, kadar lemak. Parameter organoleptik meliputi aroma, rasa dan tekstur yang diuji dengan metode hedonik dan skoring. Data hasil pengamatan diuji dengan analisis keragaman (*Analysis of Variance*) dengan taraf nyata 5% menggunakan *Co-Stat*. Apabila terdapat perbedaan nyata maka dilakukan uji lanjut menggunakan Benar Nyata Jujur (BNJ) pada taraf yang sama yaitu 5%. Hasil penelitian menunjukkan bahwa proporsi jamur tiram dan tepung kacang komak memberikan pengaruh berbeda nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, warna dan tekstur. Perlakuan proporsi jamur tiram dan tepung kacang komak 70%:30% merupakan perlakuan terbaik dengan kadar air 64,50%, kadar abu 1,74%, kadar protein 5,60%, kadar lemak 1,63% serta mutu organoleptik yang dapat diterima oleh panelis.

Kata kunci: Bakso Analog, Jamur Tiram, Tepung Kacang Komak.