

PENGARUH PENAMBAHAN TEPUNG DAUN KELOR (*Moringa oleifera*) TERHADAP BEBERAPA KOMPONEN MUTU NUGGET JAMUR TIRAM (*Pleurotus ostreatus*)

THE EFFECT OF MORINGA LEAF FLOUR (*Moringa oleifera*) ADDITION ON SEVERAL QUALITY COMPONENTS OF OYSTER MUSHROOM NUGGETS (*Pleurotus ostreatus*)

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ABSTRACT

*This study aims to determine the effect of adding Moringa leaf flour (*Moringa oleifera*) on several quality components of oyster mushroom nuggets (*Pleurotus ostreatus*). This study used a completely randomized design (CRD) with one factor (factorial). The factors of this research are the addition of Moringa leaf flour with a concentration of 0%; 2%; 4%; 6%; 8% and 10%. Each treatment was repeated 3 times and 18 experimental units were obtained. Observational data were analyzed by analysis of variance (Analysis of Variance) at a significance level of 5% using Co-Stat software. If the results have a significant difference, it will be continued with further testing of Honest Significant Difference (BNJ) at the 5% level and descriptive analysis. The parameters observed were water content, ash content, protein content, iron content, antioxidant activity, color, texture and also organoleptic. The results showed that the addition of Moringa leaf flour had a significantly different effect on water content, protein content, color (^oHue value and L value), taste organoleptic tests both hedonic and scoring, aroma tests on hedonic and scoring tests, and texture tests. hedonic. The addition of Moringa leaf flour P2 (4%) was the best treatment resulting in water content of 69,77%; ash content of 1,43%; protein content of 21,17%; antioxidant activity of 87,32%, and iron content of 6,40 mg and all organoleptic parameters including aroma, taste, and texture were acceptable to the panelists based on the hedonic test with a moderate level of preference.*

Keywords : *Moringa leaf flour, nugget, oyster mushroom*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung daun kelor (*Moringa oleifera*) terhadap beberapa komponen mutu nugget jamur tiram (*Pleurotus ostreatus*). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan satu faktor (faktorial). Adapun faktor dari penelitian ini yaitu penambahan tepung daun kelor dengan konsentrasi 0%; 2%; 4%; 6%; 8% dan 10%. Masing-masing perlakuan diulang 3 kali dan diperoleh 18 unit percobaan. Data hasil pengamatan dianalisis dengan analisis keragaman (*Analysis of Variance*) pada taraf nyata 5% menggunakan *software Co-Stat*. Apabila hasil memiliki perbedaan yang nyata, akan akan dilanjutkan dengan pengujian lanjut Beda Nyata Jujur (BNJ) pada taraf 5% dan analisa deskriptif. Adapun untuk parameter yang diamati diantaranya kadar air, kadar abu, kadar protein, kadar zat besi, aktivitas antioksidan, warna, tekstur dan juga organoleptik. Hasil penelitian menunjukkan bahwa penambahan tepung daun kelor memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar protein, warna (nilai ^oHue dan nilai L), uji organoleptik rasa baik hedonik maupun skoring, uji aroma pada pengujian secara hedonik maupun skoring, serta uji tekstur secara hedonik. Perlakuan penambahan tepung daun kelor P2 (4%) merupakan perlakuan terbaik menghasilkan kadar air sebesar 69,77%; kadar abu sebesar 1,43%; kadar protein sebesar 21,17%; aktivitas antioksidan sebesar 87,32%, dan kadar zat besi sebesar 6,40 mg serta seluruh parameter organoleptik meliputi aroma, rasa, dan tekstur dapat diterima oleh panelis berdasarkan uji hedonik dengan tingkat kesukaan agak suka.

Kata Kunci : Jamur tiram, nugget, tepung daun kelor