FAKHRISSAL DIAN ARGA NUGROHO. Karakteristik Kimia, Viskositas dan Sensori Sup Jagung Instan yang Diperkaya Jamur Tiram (*Pleurotus ostreatus*). Dibimbing Oleh SITI AMINAH dan Nurrahman

ABSTRAK

Jamur tiram adalah salah satu makanan favorit yang disukai oleh masyarakat karena rasanya yang lezat dan penuh kandungan gizi. Jamur tiram berpotensi sebagai bahan penyedap karena kandungan asam glutamat. Penambahan jamur tiram pada sup selain memberikan rasa lebih sedap juga dapat meningkatkan komponen gizi. Penelitian ini bertujuan untuk meningkatkan cita rasa sup jagung instan. Prosedur 1 pembuatan tepung cangkang menggunakan asam asetat dan ke 2 pembuatan sup jagung instan. Perlakuan pada penelitian ini adalah penambahan jamur tiram dengan konsentrasi: (0, 5, 10, 15 dan 20%) Desain penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan. Analisis yang dilakukan meliputi: konsistensi, karakteristik kimia (kadar air dan kalsium) dan karakteristik sensori. Hasil penelitian menunjukkan bahwa semakin tinggi penambahan jamur tiram maka viskositas, kadar air, kalsium pada sup jagung instan meningkat. Sup jagung instan dengan konsentrasi 15% memiliki konsistensi 14.73 Cp. selain itu, juga memiliki kadar air 6,4% dan kadar kalsium 3,077 mg/100g. dapat disimpulkan bahwa penambahan jamur tiram dengan konsentrasi hingga 15% dapat meningkatkan viskositas, kadar air, dan kalsium.

Kata kunci : Jamur tiram, Sup instan, kalsium, konsistensi

FAKHRISSAL DIAN ARGA NUGROHO Chemical Characteristics, Viscosity and Sensory of Instant Corn Soup Enriched by Oyster Mushrooms (Pleurotus ostreatus). Dibimbing Oleh SITI AMINAH dan NURRAHMAN

ABSTRACT

Oyster mushroom is one of the favorite foods preferred by the community because it tastes delicious and full of nutrients. Oyster mushrooms have the potential as a flavoring agent because of the content of glutamic acid. Addition of oyster mushrooms to the soup in addition to providing a more pleasant taste can also increase the nutritional component. This research aims to improve the taste of instant corn soup. Procedure 1 making eggshell flour using acetic acid and 2 making instant corn soup. The treatment in this study was the addition of oyster mushrooms with concentrations: (0, 5, 10, 15 and 20%) The study design used a completely randomized design (CRD) with 5 treatments. The analysis included: consistency, chemical characteristics (water content and calcium) and sensory characteristics. The results showed that the higher the addition of oyster mushrooms, the viscosity, water content, calcium in instant corn soup increased. Instant corn soup with a concentration of 15% has a consistency of 14.73 Cp. in addition, it also has a moisture content of 6.4% and a calcium content of 3.077 mg / 100g. it can be concluded that the addition of oyster mushrooms with a concentration of up to 15% can increase viscosity, water content, and calcium.

Keywords: Oyster mushroom, Instant soup, calcium, consistency