



ABSTRACT

Oncom is a traditional fermented Indonesian food; it has a high protein range from 10 to 25%. Oncom is known enough and West Java people like it. There are various types of oncom such as red oncom (oncom Bandung), tofu oncom , white oncom (black oncom). Its depend on the principal raw material and fungi which are used as inoculant. Rhizopus sp. is used to make white oncom and Neurospora sp. is used to make red oncom.

For knowing the Rhizopus inoculant species which is suitable for making white oncom product, it is necessary to examine the influence of Rhizopus sp. towards the taste and the appearance of oncom. Three species of Rhizopus which are used to make oncom there are Rhizopus oligosporus, R.oryzae and R.cohnii.

The white oncom product which is produce, is analysed on taste and the appearance of oncom according to " Hedonic Scale Scoring ". Then texture based on the compaction value according visual sense is done by looking at the growth of Rhizopus mycelium, texture based on the penetration value which is measured with penetrometer, pH which is measured with pH - meter, and the contents of soluble Nitrogen is done by Kjeldahl method. Then the yield sensory of taste and appearance, texture based on the penetration value, pH and also soluble Nitrogen, are counted according to the statistics using " Analysis of variance " and if there is a significant different it can be continued with " Duncan Multiple Range Test " .

From the yield analysis and the statisticts calculati- on, the white oncom product which is made by the three spe - cies of Rhizopus do not significant different in taste, pH and soluble Nitrogen; but it significant different in appear- ance and texture of oncom based on the penetration value, and it have a different compact value. Between of the three species of Rhizopus which are used, the appearance and tex



ture of white oncom is the best one which is made with R.oryzae inoculant. The penetration value of white oncom which is already made by the three species of Rhizopus range between 8,015 to 9,300 mm/second with the weight of burden is 103 gram.



RINGKASAN

Oncom merupakan salah satu makanan fermentasi tradisional Indonesia, mempunyai kandungan protein tinggi antara 10 sampai 25 persen. Oncom cukup dikenal dan disukai orang khususnya di daerah Jawa Barat. Dikenal bermacam jenis oncom seperti oncom merah (oncom Bandung), oncom tahu, oncom putih (oncom hitam), tergantung bahan dasar utama serta kapang yang digunakan sebagai inokulan. Kapang Rhizopus sp. digunakan untuk membuat oncom putih, sedang Neurospora sp. digunakan untuk membuat oncom merah.

Untuk mengetahui jenis inokulan Rhizopus yang sesuai dalam membentuk produk oncom putih, maka perlu dilakukan penelitian tentang pengaruh berbagai biak Rhizopus terhadap rasa dan kenampakan oncom. Ketiga jenis Rhizopus yang digunakan adalah Rhizopus oligosporus, R.oryzae dan R.cohnii.

Dari produk oncom putih yang dihasilkan dilakukan analisis terhadap rasa dan kenampakan oncom secara "Hedonic Scale Scoring", tekstur berdasar nilai kegimbalan secara visual dengan melihat pertumbuhan miselium kapang, tekstur berdasar nilai penetrasi diukur dengan alat penetrometer, pH diukur dengan pH - meter, dan kandungan Nitrogen terlarut dengan metoda Kjeldahl. Kemudian dari hasil uji sensoris rasa dan kenampakan, tekstur berdasar nilai penetrasi, pH serta kandungan Nitrogen terlarut dihitung secara statistik dengan menggunakan " Analisa Variance " dan bila



terdapat perbedaan yang nyata dilanjutkan dengan " Duncan Multiple Range Test " .

Dari hasil analisa beserta perhitungan statistik diperoleh bahwa produk oncom putih yang dibuat dengan ketiga biak Rhizopus tidak berbeda nyata dalam rasa, pH serta kandungan Nitrogen terlarut; tetapi berbeda nyata dalam kenampakan dan tekstur oncom berdasar nilai penetrasi serta berbeda nilai kegimbalannya. Diantara ketiga jenis biak Rhizopus yang dipergunakan, ternyata kenampakan dan tekstur oncom putih yang paling baik adalah yang dibuat dengan inkulan R.oryzae. Nilai penetrasi oncom putih yang telah dibuat dengan tiga jenis biak Rhizopus berkisar antara 8,015 sampai 9,300 mm/detik dengan beban pemberat 103 gram.