

**KOMPOSISI KIMIA DAN KUALITAS SENSORIK *CHICKEN*
NUGGET DENGAN SUBSTITUSI JAMUR TIRAM
(*Pleurotus ostreatus*)**

Maya Elvira Castro

14/362455/PT/06637

INTISARI

Penelitian ini bertujuan untuk mengetahui komposisi kimia dan kualitas sensorik *chicken nugget* dengan substitusi jamur tiram (*Pleurotus ostreatus*). Substitusi daging ayam dengan jamur tiram dilakukan pada level yaitu 0, 5, 10, 15 dan 20% dengan 5 kali pengulangan. Daging ayam digiling dan dicampur jamur tiram lalu diberi bumbu dan bahan pengisi kemudian dilapisi *batter* dan *breadcrumb*. Data yang diambil adalah komposisi kimia (kadar air, protein kasar, lemak kasar, abu dan serat kasar) dan kualitas sensorik (warna, *flavor*, tekstur dan kekenyalan). Analisis data yang digunakan adalah rancangan acak lengkap pola searah untuk komposisi kimia dan Kruskal-Wallis untuk kualitas sensorik. Apabila hasil analisis data signifikan maka dilanjutkan dengan uji Duncan. Substitusi daging ayam dengan jamur tiram berpengaruh sangat nyata ($P < 0,01$) terhadap nilai kadar air, protein kasar, abu dan serat kasar, tetapi tidak berpengaruh terhadap nilai kadar lemak. Semakin tinggi level substitusi jamur tiram, semakin tinggi nilai komposisi kimia kecuali kadar lemak *chicken nugget*. Substitusi daging ayam dengan jamur tiram berpengaruh nyata ($P < 0,05$) terhadap *flavor* dan tekstur, tetapi tidak berpengaruh terhadap warna dan kekenyalan. Berdasarkan hasil analisis, *chicken nugget* dengan substitusi jamur tiram berpengaruh pada nilai komposisi kimia kecuali lemak dan nilai kualitas sensorik yang baik pada *flavor* dan tekstur.

Kata kunci: *Chicken nugget*, Jamur tiram, Komposisi kimia, Kualitas sensorik

CHEMICAL COMPOSITION AND SENSORY QUALITY OF CHICKEN NUGGET WITH SUBSTITUTION OF OYSTER MUSHROOMS

(*Pleurotus ostreatus*)

Maya Elvira Castro

14/362455/PT/06637

ABSTRACT

This research aimed to determine the chemical composition and sensory qualities of *chicken nuggets* with substitution of oyster mushrooms (*Pleurotus ostreatus*). Substitution of chicken meat with oyster mushrooms was carried out at levels of 0, 5, 10, 15 and 20% with five replications. Chicken meats are milled and mixed with oyster mushrooms and then given spices and fillers then coated with batter and breadcrumb. The data taken were chemical composition (moisture content, crude protein, crude fat, ash and crude fiber) and sensory quality (color, flavor, texture and elasticity). Analysis of the data used was a completely randomized design of unidirectional patterns for chemical composition and Kruskal-Wallis for sensory quality. If the results of the data analysis are significant then proceed with the Duncan test. Substitution of chicken meat with oyster mushrooms had a very significant effect ($P < 0.01$) on the value of water content, crude protein, ash and crude fiber, but did not affect the value of fat content. The higher the level of substitution of oyster mushrooms, the higher the value of the chemical composition except the fat content of *chicken nuggets*. The substitution of chicken with oyster mushrooms had a significantly ($P < 0.05$) difference on flavor and texture, but did not affect color and elasticity. Based on the analysis of data, *chicken nuggets* with substitution of oyster mushrooms had better the value of the chemical composition and, flavor and texture of sensory quality.

Keywords: Chicken nuggets, Oyster mushrooms, Chemical composition, Sensory quality