

**KARAKTERISTIK FISIK, KIMIA DAN SENSORIS BAKSO  
DAGING BROILER YANG DISUBSTITUSI JAMUR  
TIRAM PUTIH (*Pleurotus ostreatus*)**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui karakteristik fisik, kimia dan sensoris bakso daging broiler yang disubstitusi jamur tiram putih. Penelitian ini dilakukan dengan empat perlakuan, yaitu daging disubstitusi jamur tiram putih dengan level 0 (kontrol), 5, 10, dan 15% dari daging. Setiap perlakuan terdiri dari tiga replikasi. Bakso dibuat dengan substitusi jamur tiram putih kemudian dilakukan uji karakteristik fisik (pH, keempukan, dan daya ikat air), uji kimia (protein, lemak, kadar air) dan uji sensoris (warna, rasa, aroma, tekstur, kekenyalan, dan daya terima). Data karakteristik fisik dan kimia dianalisis statistik dengan analisis variansi *Completely Randomized Design* (CRD) pola searah, perbedaan yang nyata dilanjutkan dengan uji Duncan Multiple Range Test (DMRT). Data karakteristik sensoris diuji dengan analisis non-parametrik yaitu uji *Hedonic Kruskal-Wallis* dilanjutkan dalam uji QDA (*Quantitative Descriptive Analysis*) dalam model jaring laba-laba. Hasil analisis menunjukkan bahwa substitusi jamur tiram putih berpengaruh tidak nyata terhadap nilai pH, keempukan, daya ikat air, warna, aroma, tekstur, kekenyalan, daya terima, dan karakteristik kimia, tetapi berpengaruh terhadap rasa. Substitusi jamur tiram putih 10% menghasilkan lemak dan kadar air paling tinggi.

(Kata kunci : Bakso daging broiler, Jamur tiram putih, Karakteristik fisik, Karakteristik sensoris, Karakteristik kimia)

**PHYSICAL, CHEMICAL, AND SENSORY CHARACTERISTICS  
BROILER MEATBALLS WERE SUBSTITUTION of OYSTER  
MUSHROOMS (*Pleurotus ostreatus*)**

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**ABSTRACT**

The study was conducted to investigate the physical, chemical and sensory characteristics of broiler meatball with substitution of meat with white oyster mushrooms. The study used four treatments, substitution of meat with white oyster mushrooms 0 (control), 5, 10, and 15% from meat. The treatment consists of three replications. The meatballs were then characterized the physical (pH, tenderness and water binding capacity), chemical composition (protein, fat, and water content) and sensory properties (color, taste, flavor, texture, elasticity, and acceptability). The data of physical and chemical characteristics were statistically analyzed by variance analysis of *Completely Randomized Design* (CRD) and continued by Duncan's New Multiple Range Test (DMRT). Characteristics of sensory data were analyzed non-parametric with Hedonic Kruskal Wallis test and continued with QDA (Quantitative Descriptive Analysis) in the model of Spider Web. The data showed that substitution of broiler meat by white oyster mushroom have not significant effect on pH value, tenderness, water binding capacity, color, flavor, texture, elasticitas, acceptance, and chemical characteristics, but significantly reduced the taste value. Substitution white Oyster Mushrooms at level 10% had the highest fat and water content.

(Keywords: Broiler meatballs, White oyster mushroom, Physical characteristic, Sensory characteristic, Chemistry characteristic)