

ABSTRAK

Untuk meningkatkan umur simpan jamur *Champignon* dan mengurangi perubahan mutu selama penyimpanan, salah satu produsen jamur telah mengembangkan proses dan kemasan baru, berupa *pouch sterile*. Penelitian ini bertujuan untuk mengevaluasi dan membandingkan mutu jamur *Champignon* yang disimpan dalam kemasan lama (*pouch*) dan kemasan baru (*pouch sterile*). Evaluasi mutu dilakukan terhadap 20 sampel jamur dalam kemasan *pouch* maupun *pouch sterile*. Percobaan dalam penelitian menggunakan rancangan acak lengkap yang dimodifikasi dengan metode *accelerated shelf life testing* (ASLT). Sampel jamur disimpan pada kondisi dengan variasi suhu, antara lain suhu 30°C, 35°C, 45°C, dan 55°C yang merupakan suhu standar pengujian yang digunakan produsen dalam evaluasi mutu produknya. Pengujian sampel dilakukan pada berbagai parameter mutu, antara lain derajat keasaman, total padatan terlarut, dan susut bobot. Pengujian sampel dilakukan saat terjadi perubahan warna pada jamur sesuai pengkelasan warna yang dikembangkan oleh USDA. Selama penyimpanan, terjadi penurunan mutu jamur dengan kecepatan penurunan yang bervariasi antar perlakuan kemasan dan suhu penyimpanan dengan yang tercepat pada perlakuan kemasan *pouch* dan suhu penyimpanan 55°C. Perbandingan kedua jenis kemasan menunjukkan perbedaan penurunan mutu.

Kata Kunci : Evaluasi mutu, jamur *Champignon*, kemasan *pouch sterile*, penyimpanan

ABSTRACT

To increase the shelf life of Champignon mushrooms and reduce quality deterioration during storage, one of the mushroom producers has developed a new process and packaging, namely pouch sterile. This study aims to evaluate and compare the quality of Champignon mushrooms stored in existing packaging (pouch) and new developed packaging (pouch sterile). Quality evaluations were carried out on 20 mushroom samples in both pouch and sterile pouches. Experiments in the study used a completely randomized design that was modified by the accelerated shelf life testing (ASLT) method. Mushroom samples are stored in conditions with temperature variations, including temperatures of 30°C, 35°C, 45°C, and 55°C which are the standard test temperatures used by manufacturers in evaluating the quality of their products. Sample testing was carried out on various quality parameters, including degrees of acidity, total dissolved solids, and weight loss. Sample testing was done when there was a color change in the sample according to the color class developed by the USDA. During storage, there was a mushroom quality deterioration with various deterioration rates among packaging treatment and storage temperatures with the highest rate was observed in pouch packaging and storage temperatures of 55°C. Comparison of the two types of packaging shows a significant difference in quality deterioration.

Keywords : Champignon mushroom, pouch sterile packaging, quality evaluation, storage