

**KARAKTERISTIK FISIK, SENSORIS, DAN KIMIAWI BAKSO JAMUR  
TIRAM (*Pleurotus ostreatus*) DENGAN PENAMBAHAN *TEXTURIZED  
SOY PROTEIN***

**INTISARI**

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Indonesia merupakan negara yang kaya akan kuliner, salah satunya bakso yang umumnya sangat disukai dan mudah diterima oleh semua lapisan masyarakat. Bakso biasa terdiri dari daging dan bumbu-bumbu. Jamur merupakan tumbuhan yang banyak ditemukan di Indonesia karena mayoritas daerahnya beriklim tropis. Jamur yang banyak dibudidayakan adalah jamur tiram. Salah satu pemanfaatan jamur tiram yang strategis adalah sebagai substitusi daging dalam pembuatan bakso, dengan penambahan *Texturized Soy Protein* (TSP) untuk meningkatkan tekstur.

Pada penelitian ini dibuat bakso jamur tiram dan TSP dengan rasio total 58% (jamur tiram 58% TSP 0; jamur tiram 53% TSP 5%; jamur tiram 48% TSP 10%; jamur tiram 43% TSP 15%; jamur tiram 38% TSP 20%). Masing-masing formula dianalisis sifat fisik (warna, daya ikat air, perubahan berat, tingkat kekenyalan) dan sifat sensoris (uji hedonik). Berdasarkan hasil analisis sifat sensoris diketahui rasio terbaik yaitu formula rasio jamur tiram 48% TSP 10% yang mengandung kadar lemak (0.091%), kadar protein (6.81%), kadar air (75.435%).

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**Kata kunci:** bakso jamur tiram, jamur tiram, *texturized soy protein*, bakso.

**PHYSICAL, SENSORICAL, AND CHEMICAL CHARACTERISTICS OF  
OYSTER MUSHROOM MEATBALLS (*Pleurotus ostreatus*) WITH THE  
ADDITION OF TEXTURIZED SOY PROTEIN**

**ABSTRACT**

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Indonesia is a country that have vast culinary culture, especially meatballs which are commonly very popular and easily accepted by all levels of society. Ordinary meatballs consist of meat and spices. Mushroom is a plant that is found in Indonesia because the majority of the area is tropical. The most cultivated mushrooms are oyster mushrooms. One strategic use of oyster mushrooms is as a substitute for meat in the making of meatballs, with the addition of Texturized Soy Protein (TSP) to improve texture.

In this study, the making of oyster mushrooms meatballs and TSP is 58% by total ratio (oyster mushrooms 58% TSP 0%; oyster mushrooms 53% TSP 5%; oyster mushrooms 48% TSP 10%; oyster mushrooms 43% TSP 15%; oyster mushrooms 38% TSP 20%). Each formula was analyzed for physical properties (color, water holding capacity, change in weight, elasticity) and sensory properties (hedonic test). Based on the analysis of sensory properties it is known that the best ratio is the oyster mushroom ratio formula of 48% TSP 10% containing fat content (0.091%), protein content (6.81%), water content (75.435%).

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**Keywords:** oyster muhsrooms meatballs, oyster mushrooms, texturized soy protein, meatballs.