

**PENGARUH TEPUNG JAMUR TIRAM PUTIH (*Pleurotus ostreatus*)
DAN LAMA SIMPAN TERHADAP AKTIVITAS ANTIOKSIDAN
DAN KARAKTERISTIK KIMIA NUGGET AYAM**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung jamur tiram putih dan lama simpan terhadap aktivitas antioksidan (angka DPPH) dan karakteristik kimia *nugget* ayam. Persentase penambahan tepung jamur tiram putih sebesar 1% dan 2%. Variabel yang diteliti meliputi aktivitas antioksidan (angka DPPH) dan karakteristik kimia (kadar air, protein dan lemak). Uji aktivitas antioksidan dan karakteristik kimia dilakukan pada hari ke-0 dan hari ke-7. Data hasil aktivitas antioksidan dan karakteristik kimia dianalisis menggunakan Rancangan Acak Lengkap (RAL) pola faktorial. Hasil penelitian menunjukkan bahwa penambahan tepung jamur tiram putih meningkatkan secara nyata ($P < 0,05$) aktivitas antioksidan (angka DPPH), kadar protein, dan kadar lemak. Lama simpan menurunkan secara nyata ($P < 0,05$) aktivitas antioksidan (angka DPPH), kadar air, kadar protein, dan kadar lemak. Interaksi penambahan tepung jamur tiram putih dengan lama simpan berpengaruh nyata ($P < 0,05$) terhadap aktivitas antioksidan (angka DPPH), kadar air, kadar protein, dan kadar lemak. Kesimpulan penelitian ini adalah penambahan tepung jamur tiram putih sebanyak 2% menghasilkan *nugget* ayam dengan aktivitas antioksidan (angka DPPH), dan karakteristik kimia terbaik selama penyimpanan.

(Kata kunci: *Nugget* ayam, Jamur tiram putih, Lama simpan, Aktivitas antioksidan, Karakteristik kimia)

**EFFECT OF WHITE OYSTER MUSHROOM (*Pleurotus ostreatus*)
FLOUR AND STORAGE TIME ON ANTIOXIDANT ACTIVITY AND
CHEMICAL CHARACTERISTIC OF CHICKEN NUGGET**

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ABSTRACT

The aim of this study was to examine the effect of white oyster mushroom flour addition and storage time on antioxidant activity (DPPH number) and chemical characteristics of chicken nuggets. The percentage of white oyster mushroom flour addition were 1% and 2%. Variables studied were antioxidant activity (DPPH number) and chemical characteristics (moisture, protein content and fat content). Test of antioxidant activity and chemical characteristics were conducted on day 0 and day 7. Data on the result of antioxidant activity and chemical characteristics were analyzed by completely randomized design (CRD) factorial pattern. The results showed that white oyster mushroom flour addition significantly increased ($P < 0.05$) the antioxidant activity (DPPH number), protein content, and fat content. Storage time significantly decreased ($P < 0.05$) the antioxidant activity (DPPH number), moisture, protein content, and fat content. The interaction of the white oyster mushroom flour addition with storage had a significant effect ($P < 0.05$) on antioxidant activity (DPPH number), water content, protein content, and fat content. The conclusion of this study was that 2% white oyster mushroom flour addition resulted the best antioxidant activity (DPPH number) and chemical characteristics of chicken nugget during storage.

(Key words: Chicken nuggets, White oyster mushrooms, Storage, Antioxidant activity, Chemical characteristics)