

PENGARUH PENAMBAHAN TEPUNG JAMUR MERANG (*Volvariella volvacea*) TERHADAP KARAKTERISTIK FISIK DAN MIKROSTRUKTUR *CHICKEN NUGGET*

Kirana Intan Ratri
16/394472/PT/07145

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung jamur merang (*Volvariella volvacea*) terhadap karakteristik fisik dan mikrostruktur *chicken nugget*. Bahan utama dalam pembuatan nugget dalam penelitian ini adalah daging ayam broiler, tepung jamur merang, tepung terigu, dan bumbu bumbu lainnya. Perlakuan penambahan tepung jamur merang ada 3 perlakuan yaitu penambahan 0% (kontrol), 1%, dan 2% dari total adonan nugget. Karakteristik fisik yang diamati antara lain pH, daya ikat air, dan keempukan. Data karakteristik fisik dianalisis dengan analisis variansi Rancangan Acak Lengkap (RAL) pola searah, apabila terdapat perbedaan nyata maka dilanjutkan uji *Duncan's New Multiple Range Test* (DMRT). Mikrostruktur *chicken nugget* dibuat dengan metode Hematoksin-Eosin (HE), kemudian dilihat dengan mikroskop perbesaran 40x10 kali dan dianalisis secara deskriptif. Penambahan tepung jamur merang memberikan pengaruh nyata ($P < 0,05$) terhadap pH yaitu 6,40, 6,54, dan 6,63, dan keempukan yaitu 72,08, 72,67, 85,42 mm/45g, namun tidak berpengaruh nyata ($P > 0,05$) terhadap daya ikat air. Mikrostruktur *chicken nugget* tanpa penambahan tepung jamur merang memiliki struktur yang lebih baik dibandingkan nugget dengan penambahan tepung jamur merang. Kesimpulan yang didapat adalah penambahan tepung jamur merang meningkatkan karakteristik fisik *chicken nugget* dan penambahan tepung jamur merang mempengaruhi mikrostruktur *chicken nugget*.

Kata kunci: *Chicken nugget*, Tepung jamur merang, *Volvariella volvacea*, Karakteristik fisik, Mikrostruktur.

EFFECT OF MUSHROOM FLOUR (*Volvariella volvacea*) ADDITION ON PHYSICAL CHARACTERISTIC AND MICROSTRUCTURE OF CHICKEN NUGGET

Kirana Intan Ratri
16/394472/PT/07145

ABSTRACK

This research aimed to find out the effect of mushroom (*Volvariella volvacea*) addition of chicken nugget on the physical characteristic and microstructure of chicken nugget. The ingredients for making *chicken nugget* were chicken meat, mushroom flour, wheat flour, and seasoning. There were three levelsof mushroom flour used in this experiment, ie 0% (control), 1%, and 2%. Physical characteristic which were observed including pH, water content, water holding capacity, and tenderness. Physical characteristic data was analyzed by complete random design unidirectional pattern, and continued with Duncan's New Multiple Range Test (DMRT) if there were significant differences. The microstructure was observed using Hematoxylin-Eosin (HE) method, and then observed using microscope 40x10 magnification and analyzed descriptively. The data showed that the addition of mushroom flour resulted in significant different ($P < 0,05$) on pH value. The pH value for each treatment were 6.40; 6.54; and 6.63 and tenderness were 72.08; 72.6; , 85.42 mm/45g respectively for 0%, 1% and 2% treatments. However the the water holding capacity was not different among three treatments. Microstructure of nugget without mushroom addition had better structure than nugget with mushroom addition. The conclusion was the additional of mushroom flour increased in physic characteristic of chicken nugget and gave effect for microstructure of chicken nugget.

Keywords: Chicken nugget, Mushroom flour, *Volvariella volvacea*, Physical characteristic, Microstructure.