

PENGARUH LEVEL PENAMBAHAN TEPUNG JAMUR MERANG (*Volvariella volvacea*) TERHADAP KUALITAS KIMIA DAN SENSORIS CHICKEN NUGGET

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh level penambahan tepung jamur merang (*Volvariella volvacea*) terhadap kualitas kimia dan sensoris *chicken nugget*. Penggunaan tepung jamur merang dilakukan dalam tiga perlakuan yaitu P0 (0%), P1(1%), dan P2 (2%). Parameter yang diamati adalah kualitas kimia (kadar air, kadar protein, kadar lemak, dan kadar abu) dan sensoris (warna, rasa, tekstur, aroma, dan daya terima). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari lima replikasi dan pengulangan sebanyak tiga kali. Data kualitas kimia dianalisis secara statistik dengan metode *One Way ANOVA* dan kualitas sensoris dianalisis secara *non-parametrik* dengan metode *Kruskal-Wallis*. Perbedaan rerata diuji dengan uji *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan penambahan tepung jamur merang berpengaruh nyata ($P < 0,05$) terhadap kadar air yaitu 58,44, 63,20, dan 63,31%, kadar protein yaitu 13,98, 17,55, dan 18,16%, kadar lemak yaitu 2,53, 3,37, dan 3,65%, dan kadar abu *chicken nugget* yaitu 2,84, 3,21, dan 3,35%. Hasil uji sensoris menunjukkan penambahan tepung jamur merang berpengaruh nyata terhadap parameter aroma *chicken nugget* ($P < 0,05$) dan tidak berpengaruh nyata terhadap parameter warna, rasa, tekstur, dan daya terima *chicken nugget* ($P > 0,05$). Kesimpulan dari penelitian ini adalah penambahan tepung jamur merang sebanyak 2% menghasilkan *chicken nugget* dengan nilai kualitas kimia dan sensoris yang terbaik.

(Kata kunci: Daging ayam, *Chicken nugget*, Tepung jamur merang, Kualitas kimia, Sensoris)

EFFECT OF ADDITIONAL LEVEL OF PADDY STRAW MUSHROOM FLOUR (*Volvariella volvacea*) ON CHEMICAL AND SENSORY QUALITY OF CHICKEN NUGGET

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ABSTRACT

This study aimed to find out the effect of the addition level of paddy straw mushroom flour (*Volvariella volvacea*) on the chemical and sensory quality of chicken nugget. This research used paddy straw mushroom flour in three treatments, named P0 (0%), P1 (1%), and P2 (2%). Quality of chicken nugget according to the parameters in this research was as follows; the chemical quality (water content, protein content, fat content, and ash content) and sensory quality (color, flavor, texture, aroma, and acceptability). The statistical design of the research was Completely Randomized Design (CRD) with five replications and three times repetitions. The obtained chemical quality data was statistically analyzed by One Way ANOVA method and sensory quality data was analyzed by non-parametric test using Kruskal-Wallis method. The difference of means was tested by Duncan's New Multiple Range Test (DMRT). The results showed that the addition of paddy straw mushroom flour had a significant effect on the water, protein, fat, and ash content ($P < 0,05$). The water content value of each treatment were 58,44; 63,20; and 63,31%, protein content were 13,98; 17,55; and 18,16%, fat content were 2,53; 3,37; and 3,65%, and ash content of the chicken nugget were 2,84; 3,21; and 3,35%, respectively for P0, P1, and P2. The sensory test results showed that the addition of paddy straw mushroom flour had a significant effect on the aroma parameter of chicken nugget ($P < 0,05$) and had no significant effect on the parameters of color, flavor, texture, and acceptability of chicken nugget ($P > 0,05$). The conclusion of this study was the addition of 2% paddy straw mushroom flour produced the best chemical and sensory quality value of chicken nugget.

(Keywords: Poultry meat, Chicken nugget, Paddy straw mushroom flour, Chemical quality, Sensory)