

**PENGARUH PENAMBAHAN TEPUNG JAMUR TIRAM PUTIH  
(*Pleurotus ostreatus*) TERHADAP KARAKTERISTIK FISIK  
DAN MIKROSTRUKTUR SOSIS AYAM**

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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung jamur tiram putih (*Pleurotus ostreatus*) terhadap karakteristik fisik dan mikrostruktur sosis ayam. Bahan utama yang digunakan dalam pembuatan sosis ayam pada penelitian ini yaitu daging ayam, sedangkan bahan tambahan lainnya yaitu tepung jamur tiram putih, tepung tapioka, tepung terigu, susu skim dan bumbu-bumbu lainnya. Perlakuan penambahan tepung jamur tiram putih ada 3 yaitu 0% sebagai kontrol, 1% dan 2% dari total adonan sosis. Pengujian karakteristik fisik yang diamati yaitu uji nilai pH, daya ikat air (DIA) dan keempukan. Data karakteristik fisik dianalisis dengan menggunakan analisis variansi Rancangan Acak Lengkap (RAL) pola searah. Ketika terdapat perbedaan nyata maka dilanjutkan dengan menggunakan uji *Duncan's New Multiple Range Test* (DMRT). Mikrostruktur sosis ayam dibuat dengan metode Hematoksilin-Eosin (HE), kemudian dilihat dengan mikroskop perbesaran 10 kali. Data mikrostruktur dijelaskan dengan analisis deskriptif kualitatif. Penambahan tepung jamur tiram putih dengan level 0%, 1% dan 2% pada sosis ayam memberikan pengaruh nyata ( $P < 0,05$ ) terhadap pH berturut-turut yaitu 6,56, 6,62 dan 6,73 dan daya ikat air (DIA) berturut-turut yaitu 44,47%, 46,38% dan 54,21%, tetapi tidak berpengaruh nyata ( $P > 0,05$ ) terhadap keempukan. Mikrostruktur pada sosis ayam dengan level penambahan tepung jamur tiram putih yang semakin tinggi memiliki struktur dan tekstur pada sosis ayam yang semakin kompak serta padat, dengan keadaan ukuran rongga yang semakin kecil. Kesimpulan yang didapat dari penelitian ini yaitu penambahan tepung jamur tiram putih meningkatkan karakteristik fisik pada sosis ayam dan mempengaruhi mikrostruktur pada sosis ayam.

**Kata kunci** : Sosis ayam, Jamur tiram putih, Tepung jamur tiram putih, *Pleurotus ostreatus*, Karakteristik fisik, Mikrostruktur.

## EFFECT OF WHITE OYSTER MUSHROOM FLOUR (*Pleurotus ostreatus*) ADDITION ON PHYSICAL CHARACTERISTIC AND MICROSTRUCTURE OF CHICKEN SAUSAGE

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### ABSTRACT

This research aimed to find out the effect of white oyster mushroom (*Pleurotus ostreatus*) addition of chicken sausage on the physical characteristic and microstructure of chicken sausage. The main ingredients used in making chicken sausage in this study were chicken meat, while other additional ingredients were white oyster mushroom flour, tapioca flour, wheat flour, skim milk and other spices. The treatment of adding white oyster mushroom flour was 3, namely 0% as control, 1% and 2% of the total sausage dough. The physical characteristics test observed were the pH, water holding capacity and tenderness. Physical characteristic data were analyzed using complete random design unidirectional pattern. When there is a significant difference, it was continued by using Duncan's New Multiple Range Test (DMRT). The microstructure of chicken sausage was observed using Hematoxylin-Eosin (HE) method, then viewed with a microscope with a magnification of 10. Microstructural data were explained by qualitative descriptive analysis. The addition of white oyster mushroom flour with levels of 0%, 1% and 2% on chicken sausage had a significant effect ( $P < 0.05$ ) on pH, were 6.56, 6.62 and 6.73 and water holding capacity were 44.47%, 46.38% and 54.21%, respectively, but had no significant effect ( $P > 0.05$ ) on tenderness. The microstructure of chicken sausage with higher levels of white oyster mushroom flour addition has a more compact and dense structure and texture in chicken sausage, with a smaller cavity size. The conclusion obtained from this study was that the addition of white oyster mushroom flour increases the physical characteristics of chicken sausage and affects the microstructure of chicken sausage.

**Keywords :** *Chicken sausage, White oyster mushroom, White oyster mushroom flour, Pleurotus ostreatus, Physical characteristic, Microstructure.*