

ABSTRACT

Intan Permatasari. B. 1910543. Chemical and Sensory Characteristics of Analog Meatball Made from Oyster Mushrooms with the Addition of Bogor Peanut Flour. Skripsi. Supervised by Tiana Fitrilia and Siti Nurhalimah.

Meatball analog is a product made from vegetable protein which is derived from non-meat ingredients, but has properties similar to real meat. This research was conducted to determine the chemical and sensory characteristics of analog meatballs made from oyster mushrooms with the addition of Bogor peanut flour. The research method used a one-factor completely randomized design (CRD) consisting of three treatments and two replications, namely 55 grams of oyster mushrooms: 15 grams of Bogor peanut flour, 50 grams of oyster mushrooms: 20 grams of Bogor peanut flour, and 45 grams of oyster mushrooms: 25 grams of Bogor peanut flour. Product analysis includes sensory tests and hedonic tests. Chemical analysis included moisture content, protein content, fat content, crude fiber content, carbohydrate content and caloric value. The results showed that the lower the addition of oyster mushrooms and the higher Bogor peanut flour added had no effect on the water content and fat content of the analog meatballs and had an effect on the ash content, protein content, carbohydrate content, crude fiber content and caloric value of the analog meatballs. The highest chemical analysis results were the addition of 45 grams of oyster mushrooms and 25 grams of peanut flour with a moisture content of 66.05%, ash content of 2.27%, fat content of 1.42%, protein content of 8.67%, carbohydrate content of 23.08%, fiber content of 3.42%, and caloric value of 139.82 kcal.

Keywords: Analog meatballs, Bogor Beans, Chemical Analysis.

ABSTRAK

Intan Permatasari. B.1910543. Karakteristik Kimia dan Sensori Bakso Analog Berbahan Dasar Jamur Tiram dengan Penambahan Tepung Kacang Bogor. Skripsi. Di bawah bimbingan Tiana Fitrilia dan Siti Nurhalimah.

Bakso analog adalah produk yang dibuat dari protein nabati yang berasal dari bahan bukan daging, tetapi memiliki sifat yang mirip daging asli. Penelitian ini dilakukan untuk mengetahui karakteristik kimia dan sensori bakso analog berbahan dasar jamur tiram dengan penambahan tepung kacang Bogor. Metode penelitian menggunakan rancangan acak lengkap (RAL) satu faktor yang terdiri dari tiga perlakuan dan dua ulangan yaitu 55 gram jamur tiram : 15 gram tepung kacang Bogor, 50 gram jamur tiram : 20 gram tepung kacang Bogor, dan 45 gram jamur tiram : 25 gram tepung kacang Bogor. Analisis produk meliputi uji sensori dan uji hedonik. Analisis kimia meliputi kadar air, kadar protein, kadar lemak, kadar serat kasar, kadar karbohidrat dan nilai kalori. Hasil penelitian menunjukkan semakin rendah penambahan jamur tiram dan semakin tinggi tepung kacang Bogor yang ditambahkan tidak memberikan pengaruh terhadap kadar air dan kadar lemak pada bakso analog dan memberikan pengaruh terhadap kadar abu, kadar protein, kadar karbohidrat, kadar serat kasar dan nilai kalori pada bakso analog. Hasil analisis kimia tertinggi yaitu pada perlakuan penambahan 45 gram jamur tiram dan 25 gram tepung kacang dengan nilai kadar air 66,05%, kadar abu 2,27%, kadar lemak 1,42%,

kadar protein 8,67%, kadar karbohidrat 23,08%, kadar serat 3,42 %, dan nilai kalori 139,82 kkal.

Kata kunci : Bakso analog, Kacang Bogor, Analisis Kimia.