

**PENGARUH PENAMBAHAN MADU TERHADAP
KARAKTERISTIK *YOGHURT* JAMUR TIRAM PUTIH (*Pleurotus
ostreatus*)**

YULIA SUSANTI
1611122041



Dosen Pembimbing:

1. Purnama Dini Hari, S.TP, M.Sc
2. Wenny Surya Murtius, S.Pt, M.P

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2022**

Pengaruh Penambahan Madu Terhadap Karakteristik *Yoghurt* Jamur Tiram Putih (*Pleurotus ostreatus*)

Yulia Susanti, Purnama Dini Hari, Wenny Surya Murtius

ABSTRAK

Tujuan dari penelitian ini adalah mengetahui pengaruh penambahan madu terhadap karakteristik *yoghurt* jamur tiram putih yang dihasilkan serta mengetahui persentase penambahan madu yang terbaik yang digunakan dalam pembuatan *yoghurt* jamur tiram putih. Penelitian ini menggunakan metode rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu, A (penambahan madu 2%), B (penambahan madu 4%), C (penambahan madu 6%), D (penambahan madu 8%), dan E (penambahan madu 10%). Data dianalisis secara statistik dengan menggunakan ANOVA dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan madu berpengaruh nyata terhadap viskositas, warna, kadar gula reduksi, total asam laktat, nilai pH, jumlah bakteri asam laktat, dan rasa, tetapi tidak berpengaruh nyata terhadap uji organoleptik yaitu warna, aroma, dan penampakan. Produk terbaik berdasarkan uji organoleptik yaitu produk E dengan nilai rata-rata warna 4,1, aroma 3,95, rasa 3,9, dan penampakan 4,05. Serta memiliki viskositas 9750 cP, warna 83,93 °Hue, kadar gula reduksi 7,79%, total asam laktat 1,31%, nilai pH 3,64, jumlah bakteri asam laktat $2,7 \times 10^9$ CFU/g, kadar abu 0,25%, kadar lemak 3,69%, kadar protein 3,82%, dan total padatan susu bukan lemak 3,51%.

Kata kunci – *yoghurt*, sari jamur tiram, madu, bakteri asam laktat, prebiotik, probiotik, pangan fungsional.

The Effect of Honey Addition to the Characteristic of White Oyster Mushroom *Yoghurt* (*Pleurotus ostreatus*)

Yulia Susanti, Purnama Dini Hari, Wenny Surya Murtius

ABSTRACT

This research aimed to determine the effect of honey addition to the characteristics of the white oyster mushroom *yoghurt* produced and to determine the optimum treatment for producing it. This research used a Completely Randomized Design consist of 5 treatments and 3 repetitions. A (honey addition of 2%), B (honey addition of 4%), C (honey addition of 6%), D (honey addition of 8%), E (honey addition of 10%). Data were analyzed statistically by using ANOVA followed by Duncan's New Multiple Range Test (DNMRT) at 5% level. The result showed that the addition of honey had a significant effect on viscosity, color analysis, total reducing sugar, total lactic acid, pH, lactic acid bacteria, taste, but had no significant effect on organoleptical properties (color, aroma, and appearance). The best product based on organoleptic analysis was product E which has average value for colour of 4.1, aroma 3.95, taste 3.9, and appearance 4.05. Also has viscosity 9750 cP, color analysis 83.93 °Hue, total reducing sugar 7.79%, total lactic acid 1.31%, pH 3.64, lactic acid bacteria 2.7×10^9 CFU/g, ash content 0.25%, fat content 3.69%, protein content 3.82%, and total solids not fat 3.51%.

Keyword – *yoghurt*, *Pleurotus ostreatus*, honey, lactic acid bacteria, prebiotic, probiotic, functional food.

