

**KARAKTERISTIK RENDANG JAMUR TIRAM (*Pleurotus
ostreatus*) DENGAN PERBEDAAN WAKTU PENCAMPURAN
JAMUR TIRAM GORENG KE DALAM MASAKAN
RENDANG**

**AHMAD ZULFIKAR FAUZI
1811122029**



Dosen Pembimbing:

- 1. Dr. Ir. Rini, M.P.**
- 2. Diana Silvy, S.TP., M.Si.**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
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Karakteristik Rendang Jamur Tiram (*Pleurotus ostreatus*) dengan Perbedaan Waktu Pencampuran Jamur Tiram Goreng ke dalam Masakan Rendang

Ahmad Zulfikar Fauzi, Rini, Diana Silvy

ABSTRAK

Penelitian ini bertujuan untuk mengetahui karakteristik rendang jamur tiram (*Pleurotus ostreatus*) dengan perbedaan waktu pencampuran jamur tiram goreng ke dalam masakan rendang. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 3 perlakuan yaitu A (jamur tiram goreng dicampurkan saat kalio), B (jamur tiram goreng dicampurkan saat hampir menjadi rendang), C (jamur tiram goreng dicampurkan saat sudah menjadi rendang) dengan 4 kali ulangan. Hasil penelitian menunjukkan perbedaan waktu pencampuran jamur tiram goreng berpengaruh nyata terhadap kadar air rendang jamur tiram, dan berpengaruh tidak nyata terhadap kadar abu, kadar protein, kadar lemak, kadar karbohidrat *by difference*, bilangan asam lemak bebas, dan organoleptik rendang jamur tiram, bilangan peroksida pada tiap perlakuan tidak terdeteksi. Berdasarkan analisis kimia, analisis mikrobiologi, dan uji organoleptik, rendang jamur tiram terbaik dihasilkan oleh perlakuan B yaitu jamur tiram goreng dicampurkan saat hampir menjadi rendang dengan kadar air 5,05 %, kadar abu 3,40 %, kadar lemak 44,68 %, kadar protein 6,49 %, kadar karbohidrat *by difference* 40,38 %, asam lemak bebas 0,84 %, angka lempeng total $9,8 \times 10^4$ koloni/g, dan penilaian terhadap organoleptik warna 4,21 (suka), aroma 4,06 (suka), tekstur 4,03 (suka), dan rasa 4,24 (suka).

Kata Kunci – rendang, jamur tiram, waktu pencampuran, karakteristik

The Characteristics of Oyster Mushroom (*Pleurotus ostreatus*) Rendang with Differences in the Time of Mixing Fried Oyster Mushrooms into Rendang Cuisine

Ahmad Zulfikar Fauzi, Rini, Diana Silvy

ABSTRACT

This research aimed to determine the characteristics of oyster mushroom (*Pleurotus ostreatus*) rendang with differences in the time of mixing fried oyster mushrooms into rendang cuisine. This research was designed using a completely randomized design (CRD) with 3 treatments, namely A (fried oyster mushrooms mixed when it kalio), B (fried oyster mushrooms mixed when it almost formed rendang), C (fried oyster mushrooms mixed when rendang was formed) with 4 replication. The results showed that the difference in mixing time of fried oyster mushrooms had a significant effect on the water content of oyster mushroom rendang, and had no significant effect on the ash content, protein content, fat content, carbohydrate by difference content, free fatty acid number, and organoleptic test of oyster mushroom rendang, peroxide value in each treatment was not detected. Based on the chemical analysis, microbiology analysis, and organoleptic tests, the best oyster mushroom rendang was produced by treatment B, namely, fried oyster mushrooms mixed when it almost formed rendang, with water content 5,05%, ash content 3,40%, fat content 44,68 %, protein content 6.49%, carbohydrate by difference content 40,38 %, free fatty acids 0,84%, total plate number 9.8×10^4 colonies/g, and organoleptic assessment of color 4,21 (likes), aroma 4,06 (likes), texture 4,03 (likes), and taste 4,24 (likes).

Keywords – rendang, oyster mushroom, mixing time, characteristic