

**PENGUNAAN PEWARNA ANGKAK PADA
PEMBUATAN NUGGET JAMUR TIRAM
(*Pleurotus ostreatus*) DAN DAGING AYAM**

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ABSTRAK

Nugget adalah bentuk makanan olahan yang siap untuk dimakan. Penelitian ini bertujuan untuk mendapatkan informasi pengaruh penggunaan angkak sebagai pewarna alami dalam pembuatan nugget jamur tiram dan daging ayam, mendapatkan konsentrasi angkak yang tepat untuk produk nugget jamur tiram dan daging ayam, menganalisis nilai tambah nugget jamur tiram dan daging ayam. Rancangan penelitian Tahap I penelitian ini dilakukan dengan metode Rancangan Acak Lengkap (RAL), dengan 5 perlakuan (tanpa penambahan angkak, penambahan bubuk angkak 1%, penambahan bubuk angkak 2 %, penambahan bubuk angkak 3%, dan penambahan bubuk angkak 4%). Tahap II menguji analisis nilai tambah nugget jamur tiram dan daging ayam. Hasil penelitian Tahap I memperlihatkan Penambahan angkak beras berpengaruh nyata terhadap kadar protein, uji warna, intensitas pigmen, dan pengujian sensori tekstur. Tetapi tidak memberikan pengaruh yang nyata terhadap kadar air, kadar abu, kadar lemak, dan uji sensori (rasa, aroma, warna). Nugget dengan penambahan bubuk angkak beras sebanyak 3% merupakan produk terbaik berdasarkan uji sensori karena memberikan perbedaan warna yang jelas pada nugget yaitu warna 4,00 (suka), aroma 4,2 (suka), dan tekstur 3,84 (suka). Karakteristik kimia yang dihasilkan pada nugget dengan penambahan bubuk angkak 3% yaitu kadar air 27%, kadar abu 0,76%, kadar protein 13,15%, kadar lemak 14,73%. Hasil penelitian Tahap II menunjukkan nilai tambah pada pembuatan nugget jamur tiram dan daging perhitungan nilai tambah yang didapatkan keuntungan nilai tambah yaitu Rp 6.634,28/kg.

Kata kunci: Analisis nilai tambah, Angkak, Daging ayam, Jamur tiram, Nugget

APPLICATION OF ANGKAK COLORING IN WHITE OYSTER MUSHROOM (*Pleurotus ostreatus*) AND CHICKEN MEAT NUGGETS PRODUCTION

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Nuggets are a form of processed food that is ready to eat. This research aims to obtain information on the effect of using angkak as a natural coloring agent in the production of oyster mushroom and chicken nuggets, to determine the appropriate concentration of angkak for oyster mushroom and chicken nugget products, and to analyze the added value of oyster mushroom and chicken nuggets. The research design for Phase I of this study was conducted using the Completely Randomized Design (CRD) method, with 5 treatments (without the addition of angkak, addition of 1% angkak powder, addition of 2% angkak powder, addition of 3% angkak powder, and addition of 4% angkak powder). Phase II tested the analysis of the added value of oyster mushroom and chicken nuggets. The results of Phase I of the research showed that the addition of angkak had a significant effect on protein content, color test, pigment intensity, and sensory texture testing. But it does not have a significant effect on moisture content, ash content, fat content, and sensory tests (taste, aroma, color). Nuggets with the addition of 3% rice koji powder are the best product based on sensory tests because they provide a clear color difference in the nuggets, with a color score of 4.00 (like), aroma score of 4.2 (like), and texture score of 3.84 (like). The chemical characteristics produced in the nuggets with the addition of 3% koji powder are 27% moisture content, 0.76% ash content, 13.15% protein content, and 14.73% fat content. The results of Phase II research show added value in the production of oyster mushroom and meat nuggets, with an added value calculation of Rp 6.634,28/kg.

Keywords: Angkak, Chicken meat, Nuggets, Oyster mushroom, Value-added analysis