

**PENGARUH PERBANDINGAN TEPUNG MOCAF
DAN TEPUNG JAMUR TIRAM (*Pleurotus
ostreatus*) TERHADAP KARAKTERISTIK
*BROWNIES CRISPY***

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PENGARUH PERBANDINGAN TEPUNG MOCAF DAN TEPUNG JAMUR TIRAM (*Pleurotus ostreatus*) TERHADAP KARAKTERISTIK *BROWNIES CRISPY*

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ABSTRAK

Brownies crispy merupakan produk pangan berbentuk tipis dan renyah yang dapat diproduksi menggunakan tepung mocaf sebagai bahan pangan lokal dan tepung jamur tiram (*Pleurotus ostreatus*) sebagai sumber protein dan serat. Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung mocaf dan tepung jamur tiram terhadap karakteristik kimia, fisik, mikrobiologi, dan organoleptik *brownies crispy* serta menentukan perbandingan terbaik. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan dan tiga ulangan, yaitu A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%), dan E (60%:40%) tepung mocaf dan tepung jamur tiram. Data dianalisis menggunakan uji F dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan tepung mocaf dan tepung jamur tiram berpengaruh nyata terhadap kadar air, protein, lemak, karbohidrat, serat kasar, dan kekerasan, tetapi berpengaruh tidak nyata terhadap kadar abu, total energi, serta tingkat kesukaan terhadap warna, aroma, tekstur, dan rasa. Perlakuan terbaik berdasarkan nilai gizi adalah perlakuan E dengan perbandingan 60% tepung mocaf dan 40% tepung jamur tiram, yang menghasilkan kadar air 0,29%, abu 1,46%, protein 8,87%, lemak 26,49%, karbohidrat 62,89%, serat kasar 15,61%, total energi 463,03 kkal, kekerasan 4,60 N, dan angka lempeng total $0,45 \times 10^2$ CFU/g. Nilai organoleptik perlakuan E meliputi warna 4,16 (suka), aroma 3,88 (suka), tekstur 3,96 (suka), dan rasa 4,08 (suka).

Kata kunci: *brownies crispy*, mocaf, *Pleurotus ostreatus*, tepung jamur tiram, karakteristik produk

THE EFFECT OF THE RATIO OF MOCAF FLOUR TO OYSTER MUSHROOM (*Pleurotus ostreatus*) FLOUR ON THE CHARACTERISTICS OF CRISPY BROWNIES

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ABSTRACT

Crispy brownies is a thin and crispy food products that can be produced using mocaf flour a local food ingredient and oyster mushroom (*Pleurotus ostreatus*) flour as sources of protein and fiber. This study aimed to determine the effect of the ratio between mocaf flour and oyster mushroom flour on the chemical, physical, microbiological, and organoleptic characteristics of crispy brownies, as well as to identify the optimal ratio. A Completely Randomized Design (CRD) was employed with five treatments and three replications, consisting of the following mocaf flour to oyster mushroom flour ratios: A (100%:0%), B (90%:10%), C (80%:20%), D (70%:30%), and E (60%:40%). Data were analyzed using the F-test followed by Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The results indicated that the ratio of mocaf flour to oyster mushroom flour significantly affected moisture, protein, fat, carbohydrate, and crude fiber content, as well as hardness; however, it did not significantly affect ash content, total energy, or the level of preference regarding color, aroma, texture, and taste. Based on nutritional value, the best treatment was Treatment E (60% mocaf flour and 40% oyster mushroom flour), which yielded the following values: moisture 0.29%, ash 1.46%, protein 8.87%, fat 26.49%, carbohydrates 62.89%, crude fiber 15.61%, total energy 463.03 kcal, hardness 4,60 N, and a Total Plate Count of 0.45×10^2 CFU/g. Organoleptic scores for Treatment E were 4.16 (like) for color, 3.88 (like) for aroma, 3.96 (like) for texture, and 4.08 (like) for taste.

Keywords: crispy brownies, mocaf, *Pleurotus ostreatus*, oyster mushroom flour, product characteristics