

**PERBANDINGAN PENAMBAHAN IKAN LAYUR
(*Trichiurus sp.*) DAN JAMUR TIRAM (*Pleurotus
ostreatus*) TERHADAP KARAKTERISTIK KALDU
BUBUK**



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PERBANDINGAN PENAMBAHAN IKAN LAYUR (*Trichiurus sp.*) DAN JAMUR TIRAM (*Pleurotus ostreatus*) TERHADAP KARAKTERISTIK KALDU BUBUK

Annisa Nabihah Salwi, Kesuma Sayuti, Wellyalina

ABSTRAK

Penelitian ini bertujuan mengetahui pengaruh perbandingan ikan layur (*Trichiurus sp.*) dan jamur tiram (*Pleurotus ostreatus*) terhadap karakteristik kaldu bubuk yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan formulasi, yaitu A (100%:0%), B (80%:20%), C (60%:40%), D (40%:60%), dan E (20%:80%), masing-masing dengan tiga kali ulangan. Parameter yang diamati meliputi kadar air, kadar protein, kadar NaCl, rendemen, angka lempeng total, serta uji organoleptik (warna, aroma, rasa, dan tekstur). Hasil penelitian menunjukkan bahwa perbandingan ikan layur dan jamur tiram memberikan pengaruh nyata terhadap kadar air, kadar protein, kadar NaCl, ALT, rendemen, serta tingkat kesukaan warna dan rasa, sedangkan terhadap aroma dan tekstur tidak memberikan pengaruh nyata. Perlakuan C dan E memenuhi persyaratan kadar air serta ALT berdasarkan SNI 01-4273-1996, sedangkan seluruh perlakuan memenuhi persyaratan kadar protein. Berdasarkan karakteristik fisikokimia, mikrobiologi, dan penerimaan sensoris secara keseluruhan, formulasi terbaik diperoleh pada perlakuan D (40%: 60%), yang menghasilkan kadar protein tertinggi dan warna paling disukai serta memiliki aroma, rasa, dan tekstur yang disukai panelis.

Kata Kunci: ikan layur; jamur tiram; kaldu bubuk; karakteristik fisikokimia; organoleptik.

THE EFFECT OF THE PROPORTION OF RIBBONFISH (*Trichiurus* sp.) AND OYSTER MUSHROOM (*Pleurotus ostreatus*) ON THE CHARACTERISTICS OF POWDERED BROTH

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ABSTRACT

This study aimed to determine the effect of different proportions of ribbonfish (*Trichiurus* sp.) and oyster mushroom (*Pleurotus ostreatus*) on the characteristics of powdered broth. A Completely Randomized Design (CRD) was employed with five formulation treatments: A (100%:0%), B (80%:20%), C (60%:40%), D (40%:60%), and E (20%:80%), each conducted in three replications. The parameters observed included moisture content, protein content, NaCl content, yield, total plate count (TPC), and sensory evaluation (color, aroma, taste, and texture). The results showed that the proportion of ribbonfish and oyster mushroom had a significant effect on moisture content, protein content, NaCl content, total plate count, yield, and the sensory acceptance of color and taste, while no significant effect was observed on aroma and texture. Treatments C and E met the requirements for moisture content and total plate count according to the Indonesian National Standard (SNI 01-4273-1996), whereas all treatments complied with the protein content requirement. Based on the overall physicochemical, microbiological, and sensory characteristics, the best formulation was treatment D (40% ribbonfish: 60% oyster mushroom), which produced the highest protein content, the most preferred color, and favorable aroma, taste, and texture as evaluated by the panelists.

Keywords: ribbonfish; oyster mushroom; powdered broth; physicochemical; sensory.