

**PENGARUH PENAMBAHAN BUBUK JAMUR TIRAM
(*Pleurotus ostreatus*) TERHADAP KARAKTERISTIK
FISIKOKIMIA *CREAM CHEESE***

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**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS**

2026

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk jamur tiram (*Pleurotus ostreatus*) terhadap karakteristik fisikokimia dan organoleptik *cream cheese*, menentukan konsentrasi optimal penambahan. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan konsentrasi (0%, 1%, 2%, 3%, 4%) dan 3 ulangan. Parameter yang diamati meliputi viskositas, warna, sineresis, kadar air, kadar abu, kadar protein, kadar lemak, derajat keasaman (pH), angka lempeng total (ALT) serta uji organoleptik (warna, rasa, aroma dan tekstur). Data dianalisis menggunakan ANOVA dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk jamur tiram pada *cream cheese* berpengaruh nyata pada taraf 5% terhadap nilai viskositas, sineresis, warna, kadar air, kadar protein, kadar lemak, kadar abu, organoleptik rasa, warna. Namun berpengaruh tidak nyata terhadap analisis pH, organoleptik aroma dan tekstur. Perlakuan terbaik pada penambahan 2% (Perlakuan C) dengan hasil sebagai berikut: viskositas 189,702 cP, sineresis 23,85%, warna 82,81 (*Reddish yellow*), pH (5,33), kadar air (54,75%), kadar abu (1,94), kadar lemak (8,92%), kadar protein (13,33%), angka lempeng total ($7,4 \times 10^3$ CFU/g), serta skor organoleptik warna (4,24), tekstur (3,84), rasa (3,88), dan aroma (3,96) yang semuanya berada dalam kategori "suka".

Kata kunci: bubuk jamur tiram, *Pleurotus osteratus*, cream cheese, karakteristik fisikokimi

THE EFFECT OF OYSTER MUSHROOM POWDER (*Pleurotus ostreatus*) ADDITION ON THE PHYSICOCHEMICAL CHARACTERISTICS OF CREAM CHEESE

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ABSTRACT

This study aims to determine the effect of oyster mushroom powder (*Pleurotus ostreatus*) addition on the physicochemical and sensory characteristics of cream cheese and the optimal concentration of oyster mushroom powder addition. The research was conducted using a Completely Randomized Design (CRD) with five treatment levels of oyster mushroom powder concentration (0%, 1%, 2%, 3%, 4%) and three replications. The observed parameters included viscosity, color, syneresis, moisture content, ash content, protein content, fat content, acidity (pH), total plate count (TPC), and sensory evaluation (color, taste, aroma, and texture). The data were analyzed using Analysis of Variance (ANOVA), followed by Duncan's New Multiple Range Test (DNMRT) at a 5% significance level. The results showed that the addition of oyster mushroom powder significantly affected ($p < 0.05$) viscosity, syneresis, color, moisture content, ash content, protein content, fat content, sensory attributes of color and taste. However, it had no significant effect ($p > 0.05$) on pH, aroma, and texture. The best treatment was obtained by adding 2% oyster mushroom powder (Treatment C), with characteristics of viscosity 189.702 cP, syneresis 23.85%, color value 82.81 (reddish yellow), pH 5.33, moisture content 54.75%, ash content 1.94%, fat content 8.92%, protein content 13.33%, and total plate count 7.4×10^3 CFU/g. The sensory evaluation scores were 4.24 for color, 3.84 for texture, 3.88 for taste, and 3.96 for aroma and all classified in the "liked" category.

Keywords: oyster mushroom powder, *Pleurotus ostreatus*, cream cheese, physicochemical characteristics.