

**PENGARUH PERBANDINGAN JAMUR TIRAM (*Pleurotus
ostreatus*) DAN KACANG MERAH (*Phaseolus vulgaris L.*)
TERHADAP KARAKTERISTIK DAN PENERIMAAN
ORGANOLEPTIK DENDENG ANALOG**

RAFIKA AMIRA
1511121005



- 1. Prof. Dr. Ir. Fauzan Azima.MS.**
- 2. Prof. Dr. Ir. Rina Yenrina.MS.**

**FAKULTAS TEKNOLOGI PERTANIAN
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Rafika Amira, Fauzan Azima, Rina Yenrina

ABSTRAK

Penelitian ini dilakukan untuk mengetahui pengaruh perbandingan jamur tiram dan kacang merah terhadap karakteristik dan daya terima organoleptik dendeng analog yang dihasilkan, serta pengaruh perbandingan kesesuaian jamur tiram dan kacang merah dalam pembuatan dendeng analog. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu A (30% bubur kacang merah: 70% bubur jamur tiram), B (40% bubur kacang merah: 60% bubur jamur tiram), C (50% bubur kacang merah: 50% bubur jamur tiram), D (60% bubur kacang merah: 40% bubur jamur tiram), dan E (70% bubur kacang merah: 30% bubur jamur tiram). Perbandingan bubur jamur tiram dengan bubur kacang merah berpengaruh nyata terhadap kadar air, tekstur, dan nilai organoleptik dari segi rasa, tetapi tidak berpengaruh nyata terhadap kadar abu, kadar protein, kadar lemak, kadar karbohidrat, daya serap air, daya serap minyak, dan nilai organoleptik dari segi aroma, warna, dan tekstur dendeng analog yang dihasilkan. Pada hasil uji kimia, fisik, dan organoleptik didapatkan produk yang paling baik adalah produk dendeng analog perlakuan E dengan perbandingan bubur jamur tiram terhadap bubur kacang merah (30% : 70%) dengan kadar air rata-rata 4,64%; kadar abu 0,46%; kandungan protein 10,39%; kadar lemak 3,49%; kandungan karbohidrat 75,71%; daya serap air 73,75%; Daya serap minyak 7,06%, tekstur 314,39 N/cm² dan Organoleptik (rasa 3,44, aroma 3,88, warna 3,56, dan tekstur 3,84)

Kata kunci: dendeng analog, jamur tiram, kacang merah, kualitas dendeng, karakteristik, pembanding, organoleptik.

The Comparative Effect Of Oyster mushroom (*Pleurotus ostreatus*) And Red Beans (*Phaseolus vulgaris L.*) On Characteristics And Organoleptic Acceptation Of Analogue Jerky

Rafika Amira, Fauzan Azima, Rina Yenrina

ABSTRACT

This study was conducted to determine the effect of the ratio of oyster mushrooms and kidney beans on the characteristics and organoleptic acceptance of the resulting analog jerky, and the effect of the appropriate ratio of oyster mushrooms and kidney beans in making analog jerky. This study used a completely randomized design (CRD) with 5 treatments and 3 replications, namely A (30% red bean porridge: 70% oyster mushroom porridge), B (40% red bean porridge: 60% oyster mushroom porridge), C (50% kidney bean porridge: 50% oyster mushroom porridge), D (60% red bean porridge : 40% oyster mushroom porridge), and E (70% red bean porridge: 30% oyster mushroom porridge). Comparison of oyster mushroom porridge with red bean porridge had a significant effect on moisture content, texture, and organoleptic value in terms of taste, but did not have a significant effect on ash content, protein content, fat content, carbohydrate content, water absorption, power oil absorption, and organoleptic value in terms of aroma, color, and texture of the resulting analog jerky. In the chemical, physical, and organoleptic test results, it was found that the best product was the analogue jerky product of treatment E with the ratio of oyster mushroom porridge to red bean porridge (30%: 70%) with an average moisture content of 4.64%; ash content 0.46%; protein content 10,39%; fat content 3.49%; carbohydrate content of 75.71%; water absorption capacity 73.75%; Oil absorption 7.06%, texture 314.39 N/cm² and Organoleptic (taste 3.44, aroma 3.88, color 3.56, and texture 3.84)

Keywords: analogue jerky, oyster mushrooms, kidney beans, quality of jerky, characteristic, comparative, organoleptic.