KARAKTERISTIK DENDENG ANALOG DARI DAUN KELOR (*Moringa oleifera* L.) DENGAN PENAMBAHAN BUBUK JAMUR TIRAM PUTIH (*Pleurotus ostreatus*)

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Skripsi

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Rici Elvinas , Kesuma Sayuti , Fauzan Azima

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk jamur tiram putih terhadap karakteristik dendendeng analog dari daun kelor dan untuk mengetahui produk dendeng analog daun kelor dengan penambahan bubuk jamur tiram putih terbaik dilihat dari karakteristik kimia, fisika, dan organoleptik. Rancangan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 4 perlakuan (Penambahan bubuk jamur tiram putih 0%, 40%, 50%, dan 60%) dengan 5 kali ulangan. Data dianalisis statistic menggunakan ANOVA dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Penelitian ini menunjukkan adanya pengaruh penambahan bubuk jamur tiram putih terhadap rendemen, kadar air, kadar abu, kadar lemak, kadar protein, kadar serat, organoleptik warna, aroma, dan rasa, tetapi tidak berpengaruh terhadap kekerasan, kadar karbohidrat, dan organoleptic tekstur. Dendeng analog dengan penambahan bubuk jamur tiram putih terbaik berdasarkan karakteristik fisika, kimia, dan organoleptic adalah perlakuan D (penambahan bubuk jamur tiram putih 60%) dengan rata-rata rendemen 68,87% , rata-rata kekerasan 39,01%, kadar air 3,63%, kadar abu 6,38%, kadar lemak 14,25%, kadar protein 15,01%, kadar karbohidrat 60,76%, kadar serat kasar 8,14%, dan rata-rata nilai uji organoleptik warna 4,05 (suka), aroma 3,90 (suka), rasa 3,35 (biasa), dan tekstur 3,85 (suka).

Kata Kunci : jamur tiram putih, karakteristik, daun kelor, dendeng analog

Characteristics of Beef Jerky Analogs of Moringa Leaves (*Moringa oleifera* L.) with White Oyster Mushroom Powders ((*Pleurotus ostreatus*)

Rici Elvinas , Kesuma Sayuti , Fauzan Azima

ABSTRACT

This study aim to determine the effect of differences of white oyster mushroom powder addition to the characteristic of beef jerky analog from Moringa leaves and to determine the best beef jerky analogs of moringa leaves with white oyster mushroom powder addition based on chemical, physical, and organoleptic analysis. This research used a Completely Randomized Design (CRD) with 4 treatments (the addition of white oyster mushroom 0%, 40%, 50%, and 40%) with 5 replications. The research data were analyzed using ANOVA and if it had significantly different, continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The observation showed that the addition white oyster mushroom powder had a significant effected on water content, ash content, fat content, protein content, crude fiber content, yield, and organoleptic on color, aroma, and taste, but it has no significant effected on the hardness, carbohydrate content, and organoleptic texture. The best beef jerky analogs of moringa leaves with white oyster mushroom powders based of chemical, physical, and organoleptic was beef jerky D treatment (addition white oyster mushroom powder 60%) with characteristics of average yield 68,87%, hardness 39,01%, water content 3,63%, ash content 6,38%, fat content 14,25%, protein content 15,01%, carbohydrate content 60,76%, crude fiber content 8,14%, organoleptic of color 4,05 (like), aroma 3,90 (like), taste 3,35 (neutral), and texture 3,85 (like).

Keyword : white oyster mushroom, characteristic, Moringa leaves, beef jerky analog