ABSTRACT

Pricilia Hendrio (1305001096)

WHITE RICE BRAN FORTIFICATION IN THE MAKING OF WHITE OYSTER MUSHROOM (Pleurotus ostreatus) VEGETABLE BALLS
(xvii + 71 pages: 20 figures, 18 tables, and 14 appendices)

Oyster mushroom and rice bran is known to be high in protein. Rice bran is a by-product of rice which is usually known as waste that is used for animal feeds or thrown away, whereas rice bran is save to be eaten and high in nutrition that is good regarding in the aspect of human health such as protein. Oyster mushroom is known as a vegetable that is high in protein and has a meaty-like texture to replace meat as a base of this vegetable balls. This research was aimed to determine the utilization of wheat flour concentration, white oyster mushroom concentration, and also rice bran addition to the making of vegetable balls in hopes to increase the protein content. Nine formulations of wheat flour and white oyster mushroom (50:50, 50:60, 50:70, 40:50, 40:60, 40:70, 30:50, 30:60, 30:70) were analyzed to produce vegetable balls based on the percentage of cooking loss, expressible moisture, texture, colour, and organoleptic results. Wheat flour 50 and white oyster mushroom 50 was chosen to determine the addition of rice bran (5%, 10%, 15%). Vegetable balls with the addition of 5% rice bran was chosen based on the lowest value of cooking loss, expressible moisture, the texture of vegetable balls, color, and organoleptic results prioritizing the hedonic results. The results of this research was that vegetable balls containing 50 of wheat flour, 50 of white oyster mushroom, and 5% of rice bran has meet the standard of SNI except the protein content that is 7.62% has not fulfil the minimum requirement in SNI that is 8%.

Keywords: white oyster mushroom, rice bran, vegetable balls
References: 58 (1999-2016)