ABSTRACT

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EFFECTS OF BINDER AND EMULSIFIER ADDITION ON OYSTER MUSHROOM SAUSAGE CHARACTERISTIC
(xix + 199 pages, 10 tables, 36 figures, 17 appendixes)

Oyster mushroom (Pleurotus ostreatus) is nutritious edible mushroom that widely cultivated in Indonesia but because its consumption is still low, therefore the diversification product is needed. The objective experimental was to make diversification oyster mushroom into oyster mushroom sausage. The effect of type binders (isolated soy protein and wheat gluten), binder concentration (0%, 0.5%, 1%, 2%, and 4%), and Tween 80 concentration (0%, 0.125%, 0.25%, 0.50%, 1%, dan 2%) on the oyster mushroom sausage was observed in this study. The result showed the appropriate treatment for oyster mushroom sausage is made by 2% wheat gluten and 0.125% Tween 80. The oyster mushroom sausage from these treatments had greater cooking yield, water holding capacity, lightness, cohesiveness, brown color, springiness, cohesiveness, overall acceptance, and contains 0.14 % soluble fiber and 5.92% insoluble fiber. The formulation for oyster mushroom sausage are 900.00 g of oyster mushroom, 45.01 g palm oil, 45.00 g of carrageenan, 45.00 g of tapioca, 45.00 g of rice flour, 18 g of wheat gluten, 1.13 g of Tween 80, 24.00 g of salt, 3.60 g of pepper, 16.00 g of sugar, 0.50 g of nutmeg, 3.60 g of chicken flavor, and 1.00 g of cardamom.

Keywords : isolated soy protein, sausage, oyster mushrooms, Tween 80, wheat gluten