

ABSTRACT

The purpose of this study to determine the effect of oyster mushroom and concentration of filler material used against slugs Tutut nugget characteristics, so that later can be interesting to utilize Tutut snails and fungi are used nugget as a functional food of high nutritional value. The research method includes preliminary research and primary research. Preliminary research conducted is to determine the different types of fillers (flour, tapioca and bread). The main research done is to set the concentration of oyster mushrooms as an additive and the concentration of tapioca on the characteristics of snail Tutut nugget. The experimental design used was a randomized block design with a 3x3 factorial pattern of 3 repetitions. The first factor is the concentration of oyster mushrooms in addition to (j), which consists of j1 (5%), j2 (10%), and j3 (15%), and the second factor is the concentration of filler material selected consisting of t1 (5%), t2 (10%), and t3 (15%).

Based on the results that are the product organoleptic j3t3 treatment (addition of oyster mushrooms and tapioca concentration of 15%: 15%) with meat Tutut 41.9%, 11.81% protein content, calcium content (299.18 mg / 100 g).