

ABSTRACT

The aim of this research to give information about the ideal storage temperature to oyster mushroom nugget, so the society will get new knowledge about storage.

The research method was done in two steps, the preliminary research and primary research. Preliminary research is aimed to determine the best formulation using hedonic test. Before continuing to the primary research, the chosen formulation is analyzed for its ash, starch, and protein content. The primary research is to pack the product using nylon plastic and store in -10°C and 0°C temperature for 20 days, then analyze using chemical and microbiology analysis. The result of the analysis is going to be processed using Arrhenius model to determine the shelf life.

The result of the preliminary research is F1 formulation is the chosen formula with mixture of UHT Full Cream milk. Protein content of the formula is 7.31%, ash content of the formula is 1.37%, and the starch content of the formula is 28.24%. the result of the primary research based on moisture content, the shelf life of the product is 41.56 days under (0°C) storage temperature and 54.31 days under (-10°C) storage temperature. Based on TPC parameter for the whole sample is 382.13 days under (0°C) storage temperature and 456.28 days under (-10°C) storage temperature. However for the touched sample is 186.10 days under (0°C) storage temperature and 234.76 days under (-10°C) storage temperature.

Keywords : Oyster Mushroom, *Nugget*, Shelf life