

ABSTRACT

The meatballs are usually made from beef or chicken, but this time began a shift in people's lifestyles where people began to realize to pay attention to their diet. Many people are now starting to avoid eating less cholesterol that can lead to heart disease or high blood pressure, so now people turn to foods derived from vegetable (vegetarian).

The purpose of this study is to optimize the utilization of mushroom, soy flour and starch filler in the manufacture of meatballs, for diversification of processed food products as well as creating for the vegetarian meatballs.

Model experimental design used in this study is a randomized block design (RAK) with one factor. Factor composition ratio mushroom, soy flour and starch filler with level of F₁ 70%: 5%: 25%, F₂ 75%: 5%: 20%, F₃ 75%: 10%: 15%, F₄ 80%: 10%: 10%, F₅ 60%: 15%: 25%, F₆ 65%: 15%: 20%, F₇ 65%: 20%: 15%, F₈ 70%: 20%: 10%, F₉ 50%: 25%: 25% F₁₀ 55%: 25%: 20%, F₁₁ 55%: 30%: 15% and F₁₂ 60%: 30%: 10%. The response is the water content, protein content, fat content, ash content and crude fiber content using material balance calculations. Testing the taste, color, smell, and suppleness conducted organoleptic and texture using a penetrometer testing.

Results of research found that a composition ratio mushroom, soy flour and starch fillers significant effect on the response of the organoleptic namely color, smell and flavor, affect the chemical responses that water content, protein content, fat content, ash content and crude fiber content as well as influential the physical response in the texture or elasticity.

Keywords: Mushroom Merang, Soy Flour, Flour Fillers, meatballs Mushrooms.