ABSTRACT

One of the parameters used by the public to determine whether a meatball is good or failure is the elasticity. The purpose of this study was to determine the effect of different gelling agents with varying concentrations of the characteristics of white oyster mushroom meatballs.

The research method consists of preliminary research and primary research. The preliminary study aims to determine the content of the oyster mushroom before it is processed into meatballs, consisting of analysis of water content, ash content, protein content and fat content. The main research aims to determine the effect of different gelling agents with varying concentrations of the characteristics of oyster mushroom meatballs. Gelling agents used are porang flour (p1) and agar (p2). Pengenyal ingredient concentration used was 2% (k1), 2.5% (k2) and 3% (k3). Research using complete random design with factorial pattern of 2x3 and 4 repetitions. Organoleptic hedonic response was conducted by 30 panelists. Physical response does is hardness texture to the penetrometer. Chemical response consists of the analysis of water content, ash content, protein content and fat content.

The water content of oyster mushroom which obtained 70.50%, while the average water content of oyster mushroom meatballs in treatment p1 28.04% and 29.17% in p2 treatment. The ash content of white oyster mushroom gained 1.00%, while the average ash content of oyster mushroom meatballs in treatment 1.75% p1 and p2 on the treatment of 1.67%. White oyster mushroom protein content obtained 13.30%, while the average protein content of oyster mushroom meatballs in treatment 8.01% p1 and p2 on the treatment of 5.67%. Fat content oyster mushroom gained 1.20%, while the average water content of oyster mushroom meatballs in treatment 0.45% p1 and p2 on the treatment of 0.57%. The level of violence oyster mushroom meatballs with penetrometer is 16.34 mm/sec/g.

Keywords: meatballs, oyster mushrooms, gelling agents