

Studi Pembuatan Sosis Dari Jamur Tiram Dan Wortel Bagi Penderita Hiperkolesterolemia. *Study about the Making Sausage of Oyster Mushroom And Carrot for Hypercholesterolemia Sufferer.*

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ABSTRACT

Hypercholesterolemia sufferer needs high fiber foods to help controlling blood cholesterol (LDL). Oyster mushroom and carrot contains high fiber so that the making oyster mushroom sausage with addition of carrot is expected to be nutritious food. This research is purposed to find out the amount of nutrient especially fiber in Sausage of Oyster Mushroom And Carrot for Hypercholesterolemia Sufferer. The design of experiment is Completely Randomized Design. The establishment of formulation in this research is being done within ratio of Sausage of Oyster Mushroom And Carrot as follows 95%:5%, 90%:10%, 85%:15%, 80%:20%, 75%:25%, 70%:30%, 65%:35%, 60%:40% and each treatment is repeated three times. The result shows that gradually addition of oyster mushroom is in accordance with the increasing of fiber in oyster mushroom sausage with significant addition of carrot. Hedonic quality adjustment, which was resulted from the experiment, has significant impact towards texture, color, taste and aroma of sausage. The ratio formulation of oyster mushroom and carrot in every level of treatment is significantly affecting the composition or nutrient especially fiber. Furthermore, the hedonic quality of Sausage of Oyster Mushroom And Carrot is affected as well. the best treatment is found within A4 treatment with formulation of 80% oyster mushroom + 20% carrot because it has the composition or nutrient and hedonic quality which fulfill the defined goals.

Keywords: Carrot, Hypercholesterolemia, Oyster mushroom, and Sausage