

**Pengaruh Jumlah Penggunaan Jamur Tiram (*Pleurotus ostreatus*) dan Gluten Terhadap Sifat Fisik dan Organoleptik Sosis. (The Effect Of The Used Mushroom and Gluten To The Physical Characteristic and Organoleptic Sausage)**

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**ABSTRACT**

*This study to (1) The effect of the use of the oyster mushroom (*Pleurotus ostreatus*) and total use of gluten in the physical and organoleptic sausage. (2) Determine the amount of use of the leaf oyster mushroom (*Pleurotus ostreatus*) and total use of gluten in the physical and organoleptic sausage. The method that is used in the research is group random design. (A) Factor is the different of the mushroom quantity, that consist of A<sub>1</sub> (mushroom 20%), A<sub>2</sub> (mushroom 40%), A<sub>3</sub> (Mushroom 60%). And, (B) factor is the different of gluten quantity that consist of B<sub>1</sub> (gluten 5%), B<sub>2</sub> (gluten 10%), B<sub>3</sub> (gluten 15%). The process of making sausage consist of ingredient choice, main ingredient grinding process, mixing and grinding, sausage shape, boiling and cooling. The test analyzing consist of texture test, rubberiest test, elasticity test, color, flavor (chicken, mushroom), taste (chicken, mushroom), texture shape, protein content, water content and WHC content. The result shows that the treatment for the number of mushroom and gluten give real impact to the texture of rubberiest, color, chicken and mushroom flavor, chicken and mushroom taste, the shape of texture, protein content and water content. Yet, this treatment has no the same result to the WHC content. The result of this treatment got from the used of mushroom for 40% and the used of gluten for 5% in making sausage.*

**Keywords:** *Mushroom, gluten, Sausage.*