

## RINGKASAN

**Syahrul Maulana Ishak. 2023. Substitusi Tepung Biji Durian (*Durio zibethinus*) Untuk Pembuatan Kerupuk Jamur Tiram(*Pleurotus ostreatus*) Berdasarkan Metode Pengeringan. Dibawah bimbingan Dr. Deny Utomo, SPi. MP**

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Durian (*Durio zibethinus*) merupakan salah satu buah yang sangat populer dikenal sebagai *The King of Fruits* yang termasuk dalam famili Bombacaceae dengan presentase berat biji kurang lebih 5-15%. Salah satu pemanfaatannya yaitu dijadikan tepung. Pembuatan tepung merupakan alternatif pengolahan untuk memperpanjang daya simpan dan daya guna tepung biji durian. Penelitian ini bertujuan untuk mengetahui pengaruh metode pengeringan dan penambahan proporsi jamur tiram terhadap substitusi tepung biji durian untuk pembuatan kerupuk jamur tiram serta mendapatkan perlakuan terbaik dari kerupuk jamur tiram. Metode yang digunakan dalam penelitian ini adalah Rancangan Acak Kelompok (RAK) yang terdiri dari 2 faktor, yaitu Faktor 1 : Metode pengeringan (P) : Pengeringan dengan sinar matahari selama 15 jam (P1) dan Pengeringan dengan oven listrik dengan suhu 105 °C selama 3 jam (P2). Faktor 2 : Komposisi substitusi jamur tiram (W) : perbandingan proporsi biji durian dengan jamur tiram 1:1 (W1), perbandingan proporsi biji durian dengan jamur tiram 1:2 (W2), perbandingan proporsi biji durian dengan jamur tiram 1:3 (W3). Masing-masing perlakuan diulang sebanyak tiga kali sehingga didapatkan 18 kombinasi perlakuan. Analisa yang dilakukan meliputi analisa kimia yaitu kadar air, kadar protein dan kadar serat serta uji organoleptik yang meliputi warna, tekstur, aroma, dan rasa. Hasil penelitian terbaik terdapat pada P2W3 (pengeringan oven selama 3 jam dan biji durian 100 gr : jamur tiram 300mL) dengan parameter analisa kimia meliputi kadar air 0,14%, kadar protein 0,15%, kadar serat 0,12%, organoleptik warna 0,13 (agak suka), organoleptik tekstur 0,15 (agak suka), organoleptik aroma 0,14 (agak suka), dan organoleptik rasa 0,18 (sangat suka). Hasil penelitian menunjukkan bahwa pengaruh metode pengeringan dan penambahan proporsi jamur tiram sangat berpengaruh nyata terhadap kadar serat, dan berpengaruh sangat nyata terhadap kadar protein dan kadar air serta organoleptik terhadap warna, tekstur, aroma, dan rasa kerupuk jamur tiram.

Kata Kunci : Tepung Biji Durian, Jamur Tiram, Kadar Protein, Kadar Air

## SUMMARY

**Syahrul Maulana Ishak. 2023. Substitution of Durian Seed Flour (*Durio zibethinus*) for the Production of Oyster Mushroom Crackers (*Pleurotus ostreatus*) Based on the Drying Method. Under the guidance of Dr. Deny Utomo, SPi. MP**

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*Durio zibethinus* is a very popular fruit known as The King of Fruits which belongs to the Bombacaceae family with a seed weight percentage of approximately 5-15%. One of its uses is to make flour. Making flour is an alternative processing to extend the shelf life and usability of durio zibethinus. This study aims to determine the effect of the drying method and the addition of the proportion of oyster mushrooms to the substitution of durian seed flour for the manufacture of oyster mushroom crackers and to get the best treatment from oyster mushroom crackers. The method used in this study was a randomized block design (RBD) consisting of 2 factors, namely factor 1: drying method (P): drying in the sun for 15 hours (P1) and drying in an electric oven at 105 °C for 3 hours (P2). Factor 2: Oyster mushroom substitution composition (W): ratio of the proportion of durian seeds to oyster mushrooms 1:1 (W1), proportion of durian seeds to oyster mushrooms 1:2 (W2), proportion of durian seeds to oyster mushrooms 1:3 (W3). Each treatment was repeated three times to obtain 18 treatment combinations. The analysis carried out included chemical analysis, namely water content, protein content and fiber content as well as organoleptic tests which included color, texture, aroma and taste. The best research results were found in P2W3 (oven drying for 3 hours and durian seeds 100 gr: oyster mushrooms 300mL) with chemical analysis parameters including water content 0.14%, protein content 0.15%, fiber content 0.12%, organoleptic color 0.13 (rather like), organoleptic texture 0.15 (rather like), organoleptic aroma 0.14 (rather like), and organoleptic taste 0.18 (very like). The results showed that the effect of the drying method and the addition of the proportion of oyster mushrooms had a significant effect on the fiber content, and a very significant effect on the protein content and water content as well as the organoleptic effect on the color, texture, aroma and taste of the oyster mushroom crackers.

*Keywords: Durio zibethinus, Pleurotus ostreatus, Protein content, Water content*