Formulasi *Patty Plant-based* Dari Jamur Kancing (*Agaricus bisporus*) Terhadap Karakteristik Fisikokimia

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ABSTRAK

Meningkatnya jumlah penduduk di dunia memiliki dampak yang signifikan terhadap ketahanan pangan. Seiring dengan bertambahnya populasi, permintaan akan makanan pun meningkat, yang memberikan tekanan pada pertanian untuk memenuhi kebutuhan pangan. Diversifikasi pangan merupakan strategi penting untuk memperkuat ketahanan pangan di Indonesia sehingga memperbanyak variasi makanan bergizi untuk memenuhi nutrisi tubuh. Jamur kancing (*Agaricus bisporus*) merupakan pengganti daging yang potensial dalam hidangan berbahan dasar daging lantaran memiliki kandungan protein. Penelitian ini dilakukan untuk mengetahui formulasi kandungan *patty plant-based* terhadap karakteristik fisikokimia. Penelitian ini merupakan penelitian eksperimental dengan menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan penambahan Jamur kancing (*Agaricus bisporus*) sebanyak 20%, 30%, 40%, 50%, 60%. Hasil perlakuan pada uji proximat menunjukan bahwa kadar terbaik adalah sampel P5 meliputi kadar abu, kadar serat, dan memiliki kandungan energi dan lemak yang rendah. Sedangkan Formulasi *patty plant-based* yang paling disukai oleh panelis sebanyak 20 orang pada uji hedonik warna dan aroma paling disukai terdapat pada sampel P2.

Kata kunci: Jamur kancing, Formulasi, Panelis, Organoleptik, Proximat.

Formulation of a Plant-Based Patty from Button Mushroom (*Agaricus bisporus*) on Physicochemical Characteristics

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ABSTRACT

The increasing population in the world has a significant impact on food security. As the population grows, so does the demand for food, which puts pressure on agriculture to fulfill food needs. Food diversification is an important strategy to strengthen food security in Indonesia, thus increasing the variety of nutritious foods to fulfill the body's nutrients. Button mushroom (Agaricus bisporus) is a potential meat substitute in meat-based dishes due to its protein content. This study was conducted to determine the formulation of plant-based patty content based on physicochemical characteristics. This is experimental research using a completely randomized design (CRD) with 5 treatments of adding button mushroom (Agaricus bisporus) as much as 20%, 30%, 40%, 50%, and 60%. The results of the treatment in the proximate test showed that the best level was sample P5, which included ash content, fiber content, and low energy and fat content. While the most preferred plant-based patty formulation by panelists, as many as 20 people in the color hedonic test, and the most preferred aroma are in sample P2,

Keywords: *Button mushroom, Formulation, Panelist, Organoleptic, Proximate.*