

ABSTRACT

Title: *Characteristics of Palm Mushroom (*Vorvariella volvacea*) and Shrimp Head (*Caridea*) Powder Broth as Flavor Enhancers*

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Broth is a food additive obtained from boiling meat, also known as a flavor enhancer. The main component in broth is MSG (monosodium glutamate) as a flavor enhancer and enhancer of taste known as umami. Natural ingredients containing glutamate include mushrooms and shrimp heads. This research aims to characterize the effect of adding palm mushroom and shrimp heads. The study uses a complete randomized design methodology consisting of one factor with five treatment levels of palm mushroom and shrimp head composition: 100% palm mushroom: 0% shrimp head, 75% palm mushroom: 25% shrimp head, 50% palm mushroom: 50% shrimp head, 25% palm mushroom: 75% shrimp head, 0% palm mushroom: 100% shrimp head. The analysis results include yield values ranging from 12.33% to 13.81% with no significant difference. The average moisture content ranges from 8.93% to 9.41% with a significant difference. The average protein content ranges from 0.44% to 0.55% with a significant difference. The average fiber content ranges from 17.28% to 26.41% with a significant difference. The average solubility ranges from 60.52% to 81.97% with a significant difference. The best treatment in this study is with 50% palm mushroom: 50% shrimp head, achieving organoleptic test ratings of 4.05 (like) for color, 4.25 (like) for taste, 4.30 (like) for aroma, and 4.20 (like) for solubility. The analysis of the powdered broth with the addition of palm mushroom and shrimp head, with a total cost of Rp.27,157,720, resulted in revenue of Rp.34,650,000, generating a profit of Rp.7,492,280.

Keywords: *Powdered Broth, Palm Mushroom, Shrimp Head*

