

ABSTRACT

TITLE : *Quality Characteristics of Mushroom Meatballs with Varying Concentrations of Palm Mushroom (*Volvariella volvacea*) and Mocaf Flour (Modified Cassava Flour)*

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*Palm mushroom (*volvariella sp*) is a type of mushroom that is edible (can be consumed), contains quite good nutritional value, especially protein of 47.02%. Therefore, it has the potential to be processed into meatballs. This research aims to characterize the physical, chemical and organoleptic properties, as well as analyze the benefits of palm mushroom meatballs. The design in this study was a Completely Randomized Design (CRD) with 5 treatments, namely the composition ratio of palm mushroom and mocaf flour 30% : 70%, 40% : 60%, 50% : 50%, 60% : 40%, 70% : 30%. The research results showed that the average yield of palm mushroom meatballs was between 54% and 82.26%. The highest average texture of palm oil meatballs was in the palm mushroom and mocaf flour composition treatment of 30%: 70% with a texture value of 26 mm. The higher the composition of palm mushrooms, the meatball texture tends to be softer or less chewy. The lowest average water content of palm oil meatballs was in the treatment of palm mushroom and mocaf flour composition of 60%: 40%, namely 9.80%. The highest average protein content in palm mushroom meatballs was in the palm mushroom and mocaf flour composition treatment of 70%: 30%, namely 16.58%. The higher the composition of palm mushrooms, the higher the protein content of palm mushroom meatballs. The highest average fiber content in palm mushroom meatballs was the composition of palm mushroom and mocaf flour of 70%: 30%. The highest average fat content in palm mushroom meatballs is 70%: 30%. Based on organoleptic analysis, palm mushroom meatballs with a composition of palm mushroom and mocaf flour 60%: 40% gave the highest rating, namely in terms of color 3.60 (like), taste 3.85 (like), and texture 3.90 (like). From the results of the analysis, the profit obtained in one month of production is Rp. 6,327,500,-..*

Key words: *edible mushrooms, mocaf, composition, protein content*

