SENSORY PROPERTIES AND PHYSICAL PROPERTIES AND MICROSTRUCTURE APPEARANCE OF YOGURT WITH THE ADDITION OF WHITE OYSTER MUSHROOM *(Pleurotus ostreatus)* JUICE

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Abstract

The purpose of this study was to analyze the sensory properties and physical properties of yogurt as well as the appearance of yogurt microstructure with the addition of white oyster mushroom juice (Pleurotus ostreatus). This study used a Complete Randomized Design with 5 treatments consisting of concentrations of 0%, 2%, 4%, 6%, 8% white oyster mushroom juice added to yogurt and repeated 4 times. The results of the fingerprint analysis showed that the addition of white oyster mushroom juice (Pleurotus ostreatus) to a concentration of 8% gave a very noticeable difference (P≤0.01] to sensory properties which included texture, taste, aroma, color and physical properties consisting of syneresis and viscosity of yogurt. Values for textures range from 3.20 to 4.60, values for colors range from 4.33 to 4.40, scores for aromas range from 4.27 to 4.40, values for flavors range from 3.60 to 4.53 from the highest score rating with a score of 5. For viscosity values ranging from 774.75 to 886.25 and syneresis values range from 57.24 to 52.28. The appearance of the microstructure indicates an increasingly compact bond with increasing concentration of the juice of the white oyster mushroom (Pleurotus ostreatus). The conclusion of this study the higher the concentration of white oyster mushroom juice gave good results on sensory properties and physical properties as well as the appearance of an increasingly compact microstructure.

Key words : *Natural Stabilizer, β-glukan, Dietary fiber*