

**PENGARUH TAKARAN BEKATUL DAN AMPAS TAHU PADA MEDIA  
TUMBUH TERHADAP PERTUMBUHAN DAN HASIL  
JAMUR TIRAM PUTIH**

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**INTISARI**

Jamur tiram putih adalah salah satu jamur kayu yang dapat dikonsumsi serta mempunyai kandungan gizi tinggi. Tujuan penelitian ini adalah untuk mengetahui pertumbuhan dan hasil jamur tiram putih pada pemberian takaran bekatul dan ampas tahu yang berbeda. Penelitian dilaksanakan di Unit Pelaksanaan Teknis (UPT) Kaliurang Kebun Percobaan Universitas Mercu Buana Yogyakarta bulan Juli sampai November 2018, dengan menggunakan percobaan faktorial yang disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) tiga ulangan. Faktor pertama adalah takaran bekatul yang terdiri 0%, 20%, 23%, 26%. Faktor Kedua takaran ampas tahu yang terdiri 0%, 20%, 24%, dan 28%. Parameter yang diamati meliputi panjang miselium, lama pemenuhan miselium, waktu kemunculan primordia pertama, jumlah badan buah jamur tiram putih, panjang tangkai badan buah jamur tiram putih, diameter badan buah jamur tiram putih, bobot segar badan buah jamur tiram putih, jumlah panen, lama masa panen dan bobot akhir media serta kandungan protein jamur tiram putih. Interaksi takaran bekatul 23% dan ampas tahu 24% memberikan pertumbuhan dan hasil jamur tiram putih terbaik dibandingkan perlakuan lainnya.

**Kata kunci: Jamur tiram putih, takaran, bekatul, ampas tahu.**

**THE EFFECT OF DOSAGE OF RICE BRAN AND TOFU DREG ON  
GROWING MEDIA ON GROWTH AND YIELD OF  
WHITE OYSTER MUSHROOM**

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***Abstract***

*White oyster mushroom is among wood-based edible mushroom containing high nutritional value. The aim of the study was to determine growth and yield of the mushroom on varied bran and tofu dregs application doses. The investigation was conducted in Kaliurang teaching and trial garden of University of Mercu Buana of Yogyakarta throughout July to November 2018. The research was a two-factor experiment set in a randomized complete block design with three treatment levels and replications. The treatments were combinations of applied bran concentrations (0%, 20%, 23%, 26%) with incorporated soy pulp levels (0%, 20%, 24%, dan 28%). The observed parameters were mycelium length, duration of mycelium fulfilment, primordial time appearance, number of the mushroom fruiting body, length of stalk, diameter of the mushroom fruiting body, fresh weight of the mushroom, number of harvest, length of harvesting period, and weight of utilized media as well as protein content of the mushroom. The findings conclude that the combined application of 23% of bran with 24% of tofu dregs results the best growth and yield of the mushroom compared to other treatments*

***Keywords: White Oyster Mushroom, Bran, Tofu dregs.***