

ABSTRACT

TOTAL FUNGAL COUNTS ON CHAMPIGNON MUSHROOM (*Agaricus bisporus*)

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Champignon mushroom (*Agaricus bisporus*) contain carbohydrates, fats and proteins as well as high levels of vitamins and minerals. Champignon mushrooms as one of the ingredients used to make natural flavorings must be free from microbiological contamination, one of which is mold and yeast. The aim of this research was to determine the value of yeast mold numbers on champignon mushroom simplicia (*Agaricus bisporus*). Tests were carried out on samples of champignon mushroom (*Agaricus bisporus*) by dissolving them using NaCl. A 10^{-1} dilution to a 10^{-5} dilution was carried out with replication 4x. Sample growth was carried out using a pour plate on Potato Dextrose Agar (PDA) and incubated for 5 x 24 hours at 25°C. Observations were made on day 5. The results showed that the final average of the total fungal counts test on champignon mushroom simplicia (*Agaricus bisporus*) was $1,4 \times 10^5$ CFU/gram. The results of the research show that the champignon mushroom simplicia (*Agaricus bisporus*) which will be used as an ingredient for making natural flavorings does not fulfill the requirements because it exceeds the requirements in accordance with the total fungal counts requirements based on BPOM RI regulation No. 13 in 2019 is $\leq 10^4$ CFU/gram.

Keywords: *Agaricus bisporus*, molds, Total Fungal Counts.