

ABSTRACT

TOTAL FUNGAL COUNTS ON *Pleurotus ostreatus*

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Pleurotus ostreatus is a mushroom that can be consumed as a food additive, one of which is as a natural flavoring. The aim of this research was to determine the quality and value of *Pleurotus ostreatus* yeast mold numbers. The method used is the total fungal count. *Pleurotus ostreatus* were powdered before dilution. Dilutions were carried out from 10^{-1} to 10^{-5} with replication 4 times. One ml of each dilution was taken and put into a sterile petri dish. The media is poured into the petri dish using a pour plate. Based on the results of observations, mold growth was found in the petri dish media from all dilutions. At dilutions 10^{-1} and 10^{-2} the number of molds and yeasts exceeds 10 – 150 colonies so it is declared TBUD (cannot be counted). At dilutions 10^{-3} to 10^{-5} , the average number of yeast molds was 4.9×10^5 colonies/gram. These results exceed the limit set by BPOM $\leq 10^4$ colonies/gram. From macroscopic and microscopic observations, it was suspected that 2 genera of molds were *Aspergillus* sp. and *Penicillium* sp.

Keywords: total fungal counts, *Pleurotus ostreatus*, pour plate