ABSTRAK

UMI NUR FAIZATI. Analisa Karbohidrat, Protein dan Mutu Sensori pada Puding Air Tajin dengan Penambahan Sari Kacang Hijau. Dibimbing oleh NURRAHMAN dan AGUS SUYANTO.

Puding air tajin merupakan salah satu produk inovasi air tajin diharapkan mampu berperan sebagai pengganti makanan bagi anak yang sulit makan. Penambahan sari kacang hijau diketahui mampu memperkaya nilai protein dan kadar karbohidrat puding air tajin. Tujuan umum penelitian yaitu untuk mengetahui kadar karbohidrat, protein, dan mutu sensori puding air tajin berdasarkan penambahan sari kacang hijau. Pembuatan puding air tajin sari kacang hijau yaitu pencampuran antara air tajin, sari kacang hijau, bubuk agar, gula, vanili, dan garam direbus 15 menit dan didinginkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) monofaktorial, yang terdiri dari 6 perlakuan penambahan konsentrasi sari kacang hijau yaitu 0, 10, 20, 30, 40 dan 50 persen sebagai variabel bebas dan variabel terikatnya kadar karbohidrat, protein dan mutu sensori. Setiap perlakuan dilakukan pengulangan sebanyak 4 kali, sehingga diperoleh 24 unit percobaan. Hasil penelitian menunjukkan ada pengaruh nyata penambahan konsentrasi sari kacang hijau terhadap kadar karbohidrat dan tidak berpengaruh nyata terhadap kadar protein. Puding air tajin dengan penambahan sari kacang hijau 30 persen menghasilkan kadar karbohidrat 17,96 persen, kadar protein 1,18 persen, warna coklat, aroma harum, rasa khas kacang hijau dan tekstur yang kenyal.

Kata Kunci : kacang hijau, air tajin, karbohidrat, protein dan mutu sensori.

ABSTRACT

UMI NUR FAIZATI. Carbohydrate, Protein and Sensory Quality Analysis on Tajin Water Pudding with Addition of Green Beans. Guided by NURRAHMAN and AGUS SUYANTO.

Tajin water pudding is one of tajin water innovation product is expected to role as a substitute for children's food who are difficult to eat. The addition of green bean extract is known to enrich the value of protein and carbohydrate content of tajin water pudding. The general purpose of the experiment was to determine carbohydrate, protein, and sensory levels of tajin water pudding based on the addition of green bean extract. Making tajin waterpudding green bean extract that is mixing between tajin water, green bean extract, agar powder, sugar, vanilla, and salt boiled 15 minutes and cooled. This experiment used a complete randomized design (RAL) monofactorial, which consisted of 6 treatments for adding green bean concentrations of 0, 10, 20, 30, 40 and 50 percent as independent variables and the dependent variable are carbohydrate, protein and sensory quality. Each treatment is repeated 4 times, so that 24 units of the experiment are obtained. The results showed there was a significant effect of adding green bean concentration to carbohydrate content and did not significantly affect protein content. Tajin water pudding with the addition of green beans extract 30 percent produce carbohydrate levels 17.96 percent, protein levels 1.18 percent, brown color, fragrant aroma, distinctive flavor of green beans and chewy texture.

Keywords: Green beans, tajin water, carbohydrate, protein and sensory quality .