

ABSTRAK

ROSITA DEWI. Karakteristik Fisik, Kimia dan Mutu Sensori Susu Kecambah Kedelai Instan berdasarkan Variasi Penambahan Maltodekstrin. Dibimbing oleh SITI AMINAH dan AGUS SUYANTO.

Penambahan maltodekstrin diketahui mampu melapisi komponen flavor, memperbesar volume, mempercepat proses pengeringan, mencegah kerusakan bahan akibat panas serta meningkatkan daya kelarutan dan karakteristik mutu sensori. Tujuan umum penelitian yaitu untuk mengetahui pengaruh variasi penambahan maltodekstrin terhadap karakteristik fisik (derajat putih, kelarutan dan daya serap air), kimia (kadar air, kadar abu, kadar lemak, protein dan karbohidrat) dan mutu sensori susu kecambah kedelai instan berdasarkan variasi penambahan maltodekstrin. Metode penelitian berjenis eksperimen monofaktorial, yang terdiri dari 5 perlakuan penambahan konsentrasi maltodekstrin yaitu 0%, 5%, 10%, 15% dan 20%. Setiap perlakuan dilakukan pengulangan sebanyak 5 kali, sehingga diperoleh 25 unit percobaan. Data hasil uji fisik dan kimia dianalisis menggunakan metode Anova diikuti uji lanjut *Duncan* sedangkan data hasil uji mutu sensori dianalisis menggunakan Friedman diikuti uji lanjut *Wilcoxon*. Hasil penelitian menunjukkan ada pengaruh nyata dari penambahan konsentrasi maltodekstrin terhadap uji fisik (Derajat putih, kelarutan dan daya serap air) dan Kadar air, serat kasar, protein dan karbohidrat namun tidak berpengaruh nyata terhadap kadar abu dan lemak. Susu kecambah kedelai instan dengan variasi penambahn maltodekstrin 15-20% menghasilkan sifat fisik, kimia dan mutu sensori terbaik.

Kata Kunci : Kecambah Kedelai, Susu Instan, Karakteristik Fisik, Kimia, Mutu Sensori.



ABSTRACT

ROSITA DEWI. Physical Characteristics, Chemistry and Quality Sensory Instant Soybean Milk based on Variation of Maltodextrin Addition. Guided by SITI AMINAH and AGUS SUYANTO.

The addition of maltodextrin is known to coat flavor components, increase volume, accelerate the drying process, prevent heat damage and increase solubility and characteristic quality of sensory. The general purpose of the research is to know the effect of variation of maltodextrin addition to physical characteristics (white degree, solubility and water absorption), chemistry (water content, ash content, fat content, protein and carbohydrate) and sensory milk quality of instant soybean sprouts based on variation of maltodextrin addition. The method of this research is monofactorial experiment, which consists of 5 treatment of maltodextrin concentration, 0%, 5%, 10%, 15% and 20%. Each treatment was repeated 5 times, so that 25 experimental units were obtained. Physical and chemical test results were analyzed using Anova method followed by Duncan's advanced test while the sensory quality test data were analyzed using Friedman followed by *Wilcoxon's* advanced test. The results showed that there was a significant effect of the addition of maltodextrin concentration to physical test (white degree, solubility and water absorption) and water content, crude fiber, protein and carbohydrate but no significant effect on ash and fat content. Instant soybean sprouts with a 15-20% maltodextrin variation yield the best physical, chemical and sensory quality.

Keywords: Soybean Sprouts, Instant Milk, Physical Characteristics, Chemistry, Sensory Quality.

