

## ABSTRACT

*INAROH DEWI. Gel Strength, Protein Levels, Antioxidant Activity and Sensory Pudding With the addition of Black Soybean Flour.* Supervised by NURRAHMAN and WIKANASTRI HERSOELISTYORINI

Pudding is a dessert that usually served after the main course. Pudding is a sweet and soft textured dessert, also the famous product that produced by karaginan. Black beans as food composition that contains protein and antioxidant. The purpose of this research is to find out the impact of adding black bean tempe flour to the gel, protein, antioxidant activity and also the sensory pudding. Black bean is added in order to increase the protein and antioxidant inside the pudding. This research is using a Rancangan Acak Lengkap mono factorial with a comparison of black soybean flour (0,1,2,3,4, and 5%). Repeated 4 times each, from this practicum 24 units parameter will be tested to see the protein, the gel, and the sensory. The result of the research is that there is a significant impact to the protein and antioxidant after adding the black bean tempe flour. The conclusion is by adding black bean tempe flour the pudding gives the right nutrients content, but not yet reach a high marketing.

**Kata kunci :** Black Soybean, Pudding, Gel Strength, Protein Levels, Antioxidant Activity.