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INFLUENCE OF SUGAR ADDITION AND TYPES OF DRYING METHOD TOWARDS PRODUCTS OF SWEETENED SEAWEED

PENGARUH PENGGUNAAN GULA DAN JENIS PENGERINGAN TERHADAP HASIL JADI MANISAN RUMPUT LAUT

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Abstract

Sweetened fruit is a kind of food product, which generally made from fruit and high concentrate of sugar melt. Nowadays, food diversification grows well to provide more variation of food. Sweetened seaweed is one of the examples. Seaweed contains various kind of nutrition, i.e. carbohydrate, vitamins, protein, fat, sodium, calcium, magnesium, and iodine which are essentials for human health.

This research was using four (4) composition of seaweed and sugar, i.e. (1:1:1), (1:1,5:1), (1:2:1) and (1:2,5:1), with two (2) kind of drying methods (natural drying using solar dryer for 5 hour and artificial drying using electrical oven for 3 hours).

This research was aimed to know the influence of sugar addition and drying method towards color, texture, aroma, taste and panelist's acceptance rate towards the products; to know the favorable essence added to the products; and to know the nutrition content of the most favorite sweetened seaweed.

Double Varian Classification Technique was used to analyze color, texture, aroma, taste and panelist's acceptance rate towards the products. While to know the favorable essence, Single Varian Classification Technique was used. And nutrition content was test in Balai Laboratorium Kesehatan Daerah Surabaya.

Research results showed that the addition of sugar in specific amount give significant effect on color, taste and panelist's acceptance rate towards the products. While the drying methods was not give a significant effect. And so was the interaction of sugar amount and drying methods. Mocca essence sweetened seaweed was the most favorite product, and its nutrition content test showed that this product contain 0,39% protein, 16,23% fat, 9,98% powder, 23,07% water, and 0,031% iodine.

Keyword : Sugar, drying, method, sweetened, seaweed, 

Daftar Pustaka :