SIFAT FISIK COKELAT *PRALINE COUVERTURE* DENGAN PEMANIS GULA SEMUT DAN ISIAN SELAI BLUEBERI DENGAN PERLAKUAN KADAR LEMAK DAN WAKTU PEMBENTUKAN CANGKANG

INTISARI

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Cokelat yang merupakan derivat buah kakao sangat digemari oleh hampir seluruh lapisan masyarakat didunia. Cokelat praline yang merupakan salah satu jenis dari cokelat *couverture* juga disukai oleh kalangan pencinta cokelat, sehingga sangat potensial untuk dikembangkan oleh pelaku industri cokelat di Indonesia. Adapun dalam proses pembuatan cokelat praline harus melalui beberapa proses seperti proses pencampuran, penghalusan, *conching*, *tempering* dan proses pencetakan cokelat. Dalam pembuatan cokelat praline ini dilakukan berbagai macam perlakukan seperti variasi komposisi kadar lemak 34%, 36% dan 38% serta waktu pembentukan cangkang (10,15 dan 20 menit). Pada penelitian ini dilakukan pengukuran karakterisitik dari cokelat praline yaitu berupa kadar air, kekerasan, titik leleh, ukuran partikel dan warna, yang diamati pada interval 4 hari selama 13 hari (hari ke-1, 5, 9 dan 13). Analisis data dilakukan menggunakan uji anova untuk mengetahui hubungan antar variabel terhadap parameter uji dan uji PCA. Hasil penelitian berupa karakterisasi produk cokelat yaitu kadar air cokelat meningkat pada kisaran 5,7- 9,46% (wb), ukuran partikel berukuran lebih besar dengan diameter 21,18- 63,64 µm, kekerasan bernilai 5,08-14,75 N/mm^2, titik leleh cokelat meningkat pada temperatur 32,47-34,40^{o}C. Nilai *lightness* (L*) memiliki kecenderungan yang lebih besar pada kadar lemak yang rendah, sedangkan atribut warna lainnya (a*, b*, *hue*, *chroma*) memiliki kecenderungan yang fluktuatif selama waktu penyimpanan berlangsung.

Kata kunci: cokelat praline, gula semut, cokelat hitam, cokelat *couverture*

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PHYSICAL PROPERTIES OF CHOCOLATE PRALINE COUVERTURE WITH PALM SUGAR SWEETER AND BLUEBERRY JAM FILLING WITH TREATMENT OF FAT LEVELS AND TIME SHELL FORMATION

ABSTRACT

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Chocolate which is a derivative of cocoa pods is very popular with almost all levels of society in the world. Praline chocolate which is one *type* of couverture chocolate is also favored by chocolate lovers, so it has the potential to be developed by chocolate industry players in Indonesia. The process of making praline chocolate must go through several processes such as mixing, refining, conching, tempering and chocolate molding processes. In making praline chocolate, various treatments were carried out such as variations in the composition of fat content of 34%, 36% and 38% and the time of shell formation (10,15 and 20 minutes). In this study, the characteristics of praline chocolate were measured in the form of moisture content, hardness, melting point, particle size and color, which were observed at intervals of 4 days for 13 days (days 1, 5, 9 and 13). Data analysis was carried out using the ANOVA test to determine the relationship between variables to the test parameters and the PCA test. The results of the study were characterization of chocolate products, namely the water content of chocolate increased in the range of 5.7-9.46% (wb), the particle size was larger with a diameter of 21.18-63.64 m, the hardness value was 5.08-14.75. N/mm^2, the melting point of chocolate increases at a temperature of 32.47-34.40^{o}C. Lightness value (L*) has a greater tendency at low fat content, while other color attributes (a*, b*, hue, chroma) have a tendency to fluctuate during storage time.

Key words: praline chocolate, palm sugar, dark chocolate, couverture chocolate

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