

TABLE OF CONTENTS

COVER	ii
ENDORSEMENT PAGE	iii
THE DECLARATION OF AUTHENTICITY	iv
ACKNOWLEDGMENT	v
TABLE OF CONTENTS	vii
LIST OF TABLES.....	x
LIST OF FIGURES.....	xi
ABSTRACT.....	xii
ABSTRAK	xiii
CHAPTER I INTRODUCTION	1
1.1 Research background	1
1.2 Research objectives	2
1.3 Benefits.....	3
CHAPTER II LITERATURE REVIEW	4
2.1 Sesame.....	4
2.2 Sesame meal	5
2.3 Defatting.....	7
2.4 Protein hydrolysis.....	9
2.5 Plant-based milk.....	12
CHAPTER III MATERIALS AND METHOD	14
3.1 Time and location of research	14
3.2 Materials and chemical.....	14
3.3 Research outline	14
3.4 Experiments.....	16
3.4.1 Defatting pretreatment of sesame meal using hexane.....	16
3.4.2 Production of protein hydrolysate.....	16
3.4.3 Production of plant-based milk	17
3.5 Physical and chemical analyses.....	18
3.5.1 Protein content	18

3.5.2	Fat content.....	18
3.5.3	Moisture content.....	19
3.5.4	Ash content	20
3.5.5	Total carbohydrate content (by difference)	20
3.5.6	Color.....	20
3.5.7	Total phenolic content	21
3.5.8	Antioxidant activities ABTS	22
3.5.9	Antioxidant activities FRAP	23
3.5.10	Yield and Degree of Hydrolysis.....	24
3.5.11	Viscosity.....	25
3.6	Statistical analysis	25
CHAPTER IV RESULT AND DISCUSSION.....		26
4.1	Proximate.....	27
4.1.1	Moisture content.....	27
4.1.2	Ash content	28
4.1.3	Total carbohydrate content (by difference)	29
4.1.4	Protein content	30
4.1.5	Fat content.....	32
4.2	Yield, Degree of hydrolysis, and Protein recovery	34
4.3	Total phenolic content	35
4.4	Antioxidant.....	37
4.5	Color.....	40
4.6	Application in plant-based milk	43
4.6.1	Protein content	43
4.6.2	Total phenolic content.....	44
4.6.3	Antioxidant activities	45
4.6.4	Color.....	47
4.6.5	Viscosity.....	48
CHAPTER V CONCLUSION		50
5.1	Conclusion.....	50
5.2	Suggestion	51

REFERENCE	52
APPENDIX	60