

TABLE OF CONTENTS

COVER	ii
APPROVAL PAGE	iii
THE DECLARATION OF AUTHENTICITY	iv
ACKNOWLEDGEMENT	v
TABLE OF CONTENTS	viii
LIST OF TABLES	x
LIST OF FIGURES	xi
LIST OF APPENDIXES	xii
ABSTRACT	xiii
INTISARI	xiv
CHAPTER I INTRODUCTION	1
1.1 Research background.....	1
1.2 Research problems.....	4
1.3 Research objectives	4
1.4 Benefits.....	5
1.5 Expected outcomes	5
CHAPTER II LITERATURE REVIEW	6
2.1 Sesame seed	6
2.2 Sesame meal	8
2.3 Pretreatment process	10
2.3.1 Defatting.....	10
2.3.2 Protein extraction	11
2.4 Sesame protein extract	12
2.5 Pea protein isolate	13
2.6 Plant-based milk	13
2.6.1 Plant-based milk from sesame protein extract	15
2.7 Synbiotic	16
2.7.1 <i>Lactobacillus acidophilus</i>	17
2.7.2 Jackfruit rags	18
2.7.3 Jackfruit rag-encapsulated synbiotic powder	19
2.8 The combination between plant-based milk and synbiotic	20
2.9 Storage Studies	21

CHAPTER III MATERIALS AND METHOD	22
3.1 Time and Location of Research.....	22
3.2 Materials.....	22
3.3 Methods	22
3.3.1 Research design.....	22
3.3.2 Defatting process of roasted white sesame meal.....	23
3.3.3 Protein extraction of defatted roasted white sesame meal using subcritical alkaline-water extraction method.....	24
3.3.4 Production of plant-based milk	25
3.3.5 Preparation of synbiotic powder	26
3.3.6 Storage study analysis	27
3.3.7 Antioxidant activities analysis	30
3.3.8 Probiotic stability analysis	33
3.3.9 Statistical analysis	33
CHAPTER IV RESULT AND DISCUSSION.....	34
4.1. Quality attributes	35
4.1.1. pH.....	35
4.1.2. Color.....	37
4.1.3. Viscosity.....	38
4.1.4. Particle size distribution	39
4.1.5. Sedimentation.....	41
4.1.6. Total plate count.....	44
4.2. Antioxidant activities.....	46
4.3. Probiotic stability.....	48
CHAPTER V CONCLUSIONS AND RECOMMENDATIONS	50
5.1. Conclusions	50
5.2. Recommendations	51
REFERENCES.....	53
APPENDIX.....	60