

PENGARUH PENAMBAHAN BUBUK SKIM TERHADAP SIFAT FISIK ES KRIM KEDELAI HITAM

ABSTRAK

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Tujuan dari penelitian ini yaitu mengetahui pengaruh penambahan bubuk skim terhadap sifat fisik (viskositas, *overrun*, dan waktu leleh) es krim kedelai hitam. Kedelai hitam diproses menjadi sari kedelai hitam melalui proses ekstraksi pada rasio kedelai hitam : air sebanyak 1:4. Pembuatan es krim kedelai hitam dilakukan dengan menambahkan bubuk skim ke dalam adonan dengan berbagai konsentrasi (4%, 6%, dan 8%). Adanya penambahan bubuk skim dalam pembuatan es krim kedelai hitam berpengaruh nyata terhadap viskositas, *overrun*, dan waktu leleh es krim kedelai hitam. Semakin banyak jumlah bubuk skim yang ditambahkan pada es krim kedelai hitam, akan meningkatkan viskositas adonan es krim kedelai hitam. Penambahan bubuk skim juga dapat meningkatkan *overrun* es krim kedelai hitam. *Overrun* es krim kedelai hitam masih rendah yaitu 13,47-15,38%. Namun, adanya penambahan bubuk skim dapat memperlama waktu leleh es krim kedelai hitam. Waktu leleh es krim kedelai hitam sangat lama yaitu 23 menit 24 detik sampai 29 menit 20 detik.

Kata kunci : kedelai hitam, es krim, bubuk skim, *overrun*, waktu leleh, viskositas

EFFECT OF ADDITION SKIM POWDER TO PHYSICAL PROPERTIES OF BLACK SOYBEAN ICE CREAM

ABSTRACT

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The purpose of this study was to determine the effect of adding skim powder to the physical properties (viscosity, overrun, and melting time) of black soybean ice cream. Black soybeans are processed into black soybean milk through an extraction process at the ratio of black soybeans: water = 1: 4. Making black soybean ice cream is done by adding skim powder to the mixture with various concentrations (4%, 6%, and 8%). The addition of skim powder in the making of black soybean ice cream has a significant effect on viscosity, overrun, and melting time of black soybean ice cream. The more amount of skim powder added to black soybean ice cream, will increase the viscosity of black soybean ice cream mix. The addition of skim powder can increase the overrun of black soybean ice cream. The overrun of black soybean ice cream is still low at 13.47-15.38%. However, the addition of skim powder can prolong the melting time of black soybean ice cream. The melting time of black soybean ice cream is very long, at 23 minutes 24 seconds to 29 minutes 20 seconds.

Keywords: black soybeans, ice cream, skim powder, overrun, melting time, viscosity