

**PENGARUH PEREBUSAN KORO PEDANG PUTIH
(*Canavalia ensiformis* (L.) DC.) TERHADAP PENGHILANGAN BAU
LANGU SERTA APLIKASI TEPUNG YANG DIHASILKAN PADA
PEMBUATAN PAI SUSU**

Putu Risca Ratna Dewi

12/329451/TP/10256

INTISARI

Koro pedang merupakan salah satu jenis kacang-kacangan lokal yang memiliki bau langu sehingga membatasi pemanfaatannya. Tujuan dari penelitian ini adalah untuk menghilangkan bau langu dengan cara perebusan (0,10, 20, 30, 40, 50, 60 menit), menentukan sifat karakteristik tepung koro pedang dan sifat kimia serta organoleptik pai susu koro pedang. Pada penelitian ini dibuat pai susu dengan bahan dasar terigu 50% serta campuran mocaf dan koro pedang 50%. Analisis yang dilakukan antara lain analisis fisik, kimia, dan sensoris tepung koro pedang dan analisis susunan senyawa flavor penyebab bau langu, serta analisis sensoris dan kimia pai susu koro pedang.

Hasil penelitian menunjukkan semakin lama perebusan bau langu semakin berkurang. Perebusan selama 60 menit menyisakan sedikit bau langu dengan karakteristik kadar protein (25,08%), kadar air (12,40%), kadar abu (1,26%), kadar karbohidrat (69,07%), dan kadar lemak (4,8%) serta kandungan HCN yang rendah (0,33 ppm). Substitusi tepung koro pedang putih sebanyak 15% masih bisa diterima oleh panelis dengan karakteristik warna kuning keemasan, tidak rasa koro, tidak bau langu, dan renyah dengan kadar air(6,34%), kadar abu (1,10%), kadar lemak (35,97%), kadar protein (11,80%) dan karbohidrat *by difference* (51,15%)

Kata kunci : koro pedang putih, bau langu,tepung, pai susu

**THE EFFECT OF BOILING OF BEANY FLAVOR REDUCTION ON
JACK BEAN (*Canavalia Ensiformis* (L.) DC.) AND APPLICATION OF
FLOUR FOR MAKING MILK PIE**

Putu Risca Ratna Dewi

12/329451/TP/10256

ABSTRACT

Jackbean is one of the local bean species, it has beany flavor which can make its product value diminished. The aims of this research are to reduce the beany flavor of jackbean with boiling process throughout (0, 10, 20, 30, 40, 50, and 60 minutes), determining the characteristic of the jackbean flour, and the chemical properties and organoleptic of jackbean milk pie. The pie making process in this research is using 50% wheat flour and mix of mocaf and jackbean 50% as basic ingredients. The analyzes that have been conducted are physical, chemical, and sensory analysis of the jackbean flour, analysis of the composition of flavor compounds that cause beany flavor, and sensory and chemical analysis of jackbean milk pie.

The results of the research show that boiling process with longer time may reduce beany flavor of jackbean. 60 minutes of boiling can decrease some of the compounds that cause beany flavor of the jackbean with characteristic of protein content (25,08%), water content (12,40%), ash content (1,26%), carbohydrate content (69,07%), fat content (4,8%), and low HCN content (0,33 ppm). Pie with 15% substitution of jackbean flour preferred by the panelist with gold-ish yellow color characteristic, no beany flavor and doesn't taste like jackbean, also crispy with water content (6,34%), ash content (1,10%), fat content (35,97%), protein content (11,80%), and carbohydrate by difference (51,15%).

Keywords : jackbean, beany flavor, flour, milk pie