

## TABLE OF CONTENT

<b>TITLE PAGE .....</b>	<b>i</b>
<b>DECLARATION OF AUTHENCITY .....</b>	<b>iii</b>
<b>PREFACE.....</b>	<b>iv</b>
<b>TABLE OF CONTENT .....</b>	<b>vii</b>
<b>LIST OF FIGURE .....</b>	<b>ix</b>
<b>LIST OF TABLE .....</b>	<b>x</b>
<b>LIST OF APPENDIX .....</b>	<b>xi</b>
<b>ABSTRACT .....</b>	<b>xii</b>
<b>CHAPTER I INTRODUCTION.....</b>	<b>1</b>
1.1.    Background.....	1
1.2.    Problem statement.....	4
1.3.    Problem solving alternatives.....	4
1.4.    Problem Solving .....	4
1.5.    Aim of the research.....	5
<b>CHAPTER II LITERATURE REVIEW .....</b>	<b>6</b>
2.1. Traditional food.....	6
2.2. Tempe and tempe semangit.....	6
2.3. Spices.....	12
2.4. Consumer preference.....	15
2.5. Emosensory .....	17
<b>CHAPTER III MATERIALS AND METHODS .....</b>	<b>18</b>
3.1. Materials.....	18
3.2. Free-choice profiling .....	18
3.3. Baseline test.....	25
3.4. Panelists' recruitment .....	25
3.5. Samples preparation .....	25
3.6. Consumer preference.....	27
<b>CHAPTER IV RESULT AND DISCUSSION.....</b>	<b>25</b>
4.1. Free-choice profiling .....	25

4.2. Baseline test.....	32
4.3. Consumer preference.....	33
<b>CHAPTER V CONCLUSION .....</b>	<b>43</b>
5.1. Conclusion.....	43
5.2. Future perspective .....	46
<b>BIBLIOGRAPHY .....</b>	<b>45</b>
<b>Appendix 1. Questionnaire used for baseline test .....</b>	<b>49</b>
<b>Appendix 2. Questionnaire used for consumer test .....</b>	<b>50</b>
<b>Appendix 3. One-way ANOVA and post-hoc test analysis.....</b>	<b>52</b>

## LIST OF FIGURE

Fig 1. Respondents' responses to various baseline questions .....	32
Fig 2. Liking and desire to eat again for four different kinds of pecel tumpang ..	34
Fig 3. Texture responses for four different kinds of pecel tumpang .....	35
Fig 4. Flavour responses for four different kinds of pecel tumpang .....	37
Fig 5. Emotional responses for four different kinds of pecel tumpang.....	41

## LIST OF TABLE

Table 1. Characteristics of tempe after 2, 5 and 8 days of fermentation.....	9
(Source : Gunawan-Puteri et al. 2015).....	9
Table 2. Texture attributes sensed by the panelists.....	25
Table 3. Flavor attributes and attributes sensed by the panelists .....	30
Table 4. Qualitative profile obtained from free-choice profiling.....	31

## LIST OF APPENDIX

Appendix 1. Questionnaire used for baseline test .....	49
Appendix 2. Questionnaire used for consumer test .....	50
Appendix 3. One-way ANOVA and post-hoc test analysis .....	52