

## **ABSTRACT**

*The purpose of this research was to find the characteristic of chocolate processed influenced the addition of cocoa butter substitute and koro bean flour (*Canavalia ensiformis* L.).*

*The pattern of factorial (3x3) in a Randomized Design Group (RDG) with three replicates was used as experimental design in this research. The design of the treatment will be carried out in this study consisted of two factors, namely the addition of cocoa butter substitute concentration factor (A) which consists of 3 levels namely cocoa butter substitute concentration  $a_1$  (36%),  $a_2$  (38%) and cocoa butter substitute concentration  $a_3$  (40%). The addition of a concentration of koro bean flour (B) consisting of 3 level i.e.  $b_1$  (2.5%) concentration of koro bean flour, koro bean flour concentration  $b_2$  (5%), and concentration of koro bean flour  $b_3$  (7,5%) retrieved 27 experiment unit. Organoleptic response variables include the taste, smell, colour and texture. The chemical analysis used of fat, Protein and free fatty acid. And physical Analysis was performed against the melting point of chocolate.*

*The results showed that chocolate with treatment  $a_2b_3$  (38% cocoa butter substitute concentration and concentration of koro bean flour 2.5%) is the best formulation based on panelists organoleptic response (fat, 47,41%; protein, 8,00%; free fatty acid, 0,99%; and melting point test on 40,17°C).*

