

ABSTRACT

Instan cocoa beverage was a powder product that was so easily soluble in water, with or without sugar, flavor and contain not less than 30% cocoa powder. The aim of this research was to obtain the influence and the stable concentration of albumen and tween 80 of instan cocoa beverage characteristic with foaming drying method there will get the best quality of physic, chemical and organoleptic test from instan cocoa beverage.

The method of this research was used completely randomized design (RAK) with pattern 3 x 3 factorial and was repeated for three times. The first factor was albumen (p) consist of three level there was p1 (5%), p2 (10%) and p3 (15%) and the second factor was tween 80 consist of three level which was t1 (0,25%), t2 (0,50%) and t3 (0,75).

The analysis of this research was used to chemical analysis (water content, protein content, fat content and antioxidant content), physical analysis (soluble test) and organoleptic test was ranking test consist of colour, taste and flavour.

The result of the research showed that the best treatment sample was p3t2 (consist of albumen 15% and tween 80 0,50%) from all of respon with 1,653% of water content, 8,04% of fat content, 14,43% of protein content, 484,1803 ppm of antioxidant content and 15,55 second of dilute time.