ABSTRACK

Dark chocolate has a complex flavor profile and compositional matrix consisting of sugar and cocoa particles and emulsifiers dispersed in a continuous phase of cocoa butter.

The purpose of this research was to determine the effect of different types and concentrations of emulsifier used to the characteristics of the resulting dark chocolate. Provides additional information regarding the optimum concentration of emulsifier in the manufacture of chocolate bars. Is Expected to add extensive insight and information processing technology development in the manufacture of chocolate.

Experimental design was used in this research is the pattern of factorial design (2x3) in a Randomized Design Group (RDG) with four replicates. The design of the treatment will be carried out in this study consisted of two factors, namely factor in the type of emulsifier used (A), which consists of two levels i.e. a1 (emulsifier lecithin), a2 (emulsifier Mono dygliserida) and factor concentration emulsifier (B) consisting of 3 levels i.e. b1 (emulsifier concentrations of 0.3 %), b2 (emulsifier concentrations of 0.4 %), and b3 (emulsifier concentrations of 0.5%). Retrieved 24 experiment unit of Deuteronomy. Organoleptic response variables include flavor aroma , color and texture. Chemical analysis done is the levels of fat and moisture content and physical analysis is performed Scanning Electron Microscope of Dark Chocolate .

Preliminary research results indicate that brand formulations chocolate bensdorp is selected . The main results of the research, showed that difference in the concentrations of emulsifier used significant effect in terms of response organoleptic texture. The best products produced in the main research is by using lecithin emulsfier 3.39% water content and fat content of 47.47 % .