

ABSTRACT

The purpose of this research study comparing the effect of lupine beans and soybeans as well as the type of coagulant to know the characteristics of soybean lupine tofu.

The preliminary study was to determine the ratio of soybean lupine with a ratio of 1: 6, 1: 7, 1: 8 and 1: 9. The main research determines lupine beans comparison with lupine beans and type of coagulant to know the characteristics of soybean lupine tofu.

The experimental design used in the study was a randomized block design with a 4x4 factorial pattern in two replications. The first factor is the ratio of soybean by lupine beans, consisting of 1: 0 (a1), 1: 1 (a2), 1: 2 (a3), and 2: 1 (a4). The second factor is the type of coagulant consisting of CaSO₄ (b1), citric acid (b2), whey (b3), and GDL (b4).

Response to the research consisted of organoleptic response that includes the texture, flavor, aroma, and appearance. Chemical responses include protein content, moisture content, amino acid content and ash content, as well as the physical response that texture analysis and yield.

Preliminary observations indicate that the ratio of soybeans lupine with elected water is 1: 8. The main research kacam comparison with soybean lupine significant effect on water content, amino acid levels and the yield know. Type coagulant properties organileptik significantly affect the texture. The interaction between the ratio of soybeans lupine beans and type of coagulant significant effect on protein content and organoleptic properties ie flavor, aroma and appearance.

Based on the results of a major study showed that soy knows best is by comparison lupine lupine beans with soy bean 2: 1 as seen from the highest levels of the protein as well as the organoleptic properties of flavor and texture that is most preferred by the panelists.