

ABSTRACT

The purpose of this study was determined the effect of comparison between cocoa butter with coconut milk ratio with lecithin concentration on the characteristics dark chocolate, as well as to obtain best a formulation in production dark chocolate which resulted in the characteristics of dark chocolate that was appropriate and suitable for consumption.

The experimental design used in study was a randomized block design with two factors. The first factor was ratio of cocoa butter with coconut milk which was 50:50, 60:40 and 70:30 as well as lecithin concentration factor which was 0.6%, 0.8% and 1.0%. The response conducted was the analysis of fat content, moisture content, free fatty acid levels, melting point determination as well as the color, aroma, taste and organoleptic texture.

The result of research indicated that ratio of cocoa butter with coconut milk was gave significant effect on color, taste, texture, fat content, moisture, free fatty acid content and melting point of dark chocolate. The concentration of lecithin was gave significant effect on fat content, moisture content, free fatty acid content and melting point of dark chocolate. The interaction between the ratio of cocoa butter with coconut milk and lecithin concentration have an significant effect on melting point of dark chocolate. The best sample a1b1 was treated (ratio of cocoa butter with coconut milk of 50:50 and lecithin concentration 0.6%) with a fat content of 32.17%, 2.95% moisture content, free fatty acid content of 0.70% and a melting point of 34.67° C.

Keywords: Cocoa Butter, Coconut Milk, Lecithin, Dark Chocolate