

ABSTRACT

The purpose of this study was to determine the type of soybean, determining the ratio of soy and koro beans based on responses organoleptic and chemical response. The expected benefits of this research is to utilize local soybeans in making out so as to decrease the consumption of imported soybean, koro beans exploit the potential of the White Sword as a food source, and make koro beans as an alternative source of replacement protein soybeans.

The experimental design used was 4x3 factorial randomized block design with two replications. The first factor is the type of soybean (J), which consists of four levels ie j1 (soybean imports 1), j2 (local soybean 1), j3 (local soybean 2), j4 (soybean imports 2) and a comparison of soy beans and koro beans (K) which consists of three levels k1 (1: 1), k2 (1: 2) and k3 (2: 1).

The main research results indicate that the type of soy affect the organoleptic test in the attributes of flavor, aroma and texture. Comparison of soybeans and koro beans in the influence the organoleptic attributes of flavor, aroma and texture. The interaction between the type of soybean in the ratio of soybeans and koro beans affect the organoleptic test in the attributes of flavor, aroma and texture.