

ABSTRACT

The purpose of this research is to study the formula and comparison of powdered herbs with coconut milk powder in the manufacture of spice curry powder using the method of foam-mat drying, to obtain good characteristics that can be utilized for gulai spices cooking.

The research was conducted using group randomized design (RAK) consisting of 2 factor A (formula) consisting of 2 levels ie a1(formula 1), and a2 (formula 2) and factor B (comparison of powdered spice with coconut milk powder) consisting of 3 levels ie b1 (1: 1,5), b2 (1 : 1), and b3 (1,5 : 1). Response in research is organoleptic response (color, flavor, and taste), chemical response (moisture content and fat content), and physical response (test of yield content).

Based on the results of the research, it is known that the formula has an effect on color, aroma, and fat content, the ratio of spice powder with coconut milk powder affects the color, flavor, taste, moisture content, and fat content as well. The interaction between the formula and the ratio of powdered condiments affected to coconut milk powder affect the aroma, taste and fat content.

The chosen methods for spice product are by using formula 2 (a2) and the ratio of powdered herbs to coconut milk powder (1,5 : 1) (b3) has a moisture content of 10,88%, fat content of 10,97% and average yield content for formula 2 (a2) of 28,41%.

Keywords: Spice powder spices, formula, comparison of powdered herbs with coconut milk powder