

## ABSTRACT

*The purpose of the study is to know the influence of drying temperature and type of stabilizer against the characteristics of edamame powder cider. This research was conducted to utilize edamame into processed food products so it can be better known by the public as well as extend the retention age of edamame.*

*This research comprises preliminary research and primary research. Preliminary research include the making of cider edamame and determination of selected formulations of the use concentration of tween 80 (0.5%, 1% and 1.5%) based on organoleptic which then carried out the analysis of moisture content. On Primary research was used Random Design Group (RAK) which consist of two factors, namely the A factor (Drying Temperatures) which consists of 3 levels i.e. a1 (50oC), a2 (60oC), a3 (70oC) and B factors (type of stabilizer) which consists of 3 levels i.e. b1 (Maltodekstrin), b2 (CMC), b3 (Gum Arabic). Response on the main research include chemical response (gravimetric water content analysis method, kompleksometri method of calcium levels, levels of proteins kjedahl method), and a physical response that is solvency.*

*Preliminary research results obtained tween 80, elected at a concentration of 1% with a moisture content of 4,45%. The main results of the research showed that the temperature of the drying effect of the real against the moisture content, protein content, and solvency but has no effect against the real levels of calcium. The kind of influential real stabilizer against moisture and solvency but has no effect against the real levels of protein and calcium levels. Drying temperature and type of interaction stabilizer effect on solvency but has no effect against moisture, protein and calcium levels.*

*Keywords: Edamame, Temperature Drying, Stabilizers, Foam Mat Drying*