

ABSTRACT

Ice cream is a kind of semi solid food made by clotting ice cream or a mixture of milk, fat, sugar and other food. The purpose of this research was to know and study the comparison of soybean extract with skim milk and carrot extract concentration on the characteristics of ice cream and the interaction effect of both. Research method done in two stages, namely preliminary research to determine the selected stabilizer using organoleptic test. In the preliminary experimental organoleptic tests have stages consisting of washing, cutting, immersion, destruction, filtration, mixing, and storage using freezers. While in the main research to determine the ratio of soybean juice concentration using RAK method.

The main research stages consist of washing, cutting, soaking, crushing, filtering mixing and storing using freezer. The response measured in this research chemical response which include fat content with soxhlet method and protein content with kjeldahl method, physical response tested is overrun and organoleptic response (hedonic test) to color, flavor, aroma, texture.

The results of preliminary research to determine the type of stabilizer obtained CMC as stabilizer best. The results of the main research shows that the main research shows that the interaction between the comparison sari soy with skim milk and concentration of essence carrots affect the color, taste, aroma, texture, overrun, fat and protein content ice cream. The results showed that the selected ice cream product was the treatment of a3b3 sample (the comparison of soybean with 2:1 skim milk and 15% carrot extract concentration) because of organoleptic test was the preferred sample of panelist with the activity of protein content 3,42%, fat content 3,11% and overrun 82,53%.

Keywords : soy essence, milk of kim, carrot juice, ice cream.