

**KARAKTERISTIK MAKANAN SONDE INSTAN PADA SUHU
PENGERINGAN DAN PERBANDINGAN SONDE SERBUK DENGAN
TEPUNG PISANG (*Musa paradisiacal L*) MELALUI METODE FOAM
MAT DRYING**

TUGAS AKHIR

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ABSTRACT

This research aims to find out the proper drying temperature and the exact comparison between powder sonde and banana flour to produce instant sonde using foam mat drying method that obtain instant sonde with good chemical and organoleptic qualities. Design used for this research was Randomized Block Design with factorial pattern 3x3 and 3 replications. First factor was drying temperature (s) consist of s1 (40⁰C), s2 (50⁰C), and s3 (60⁰C). Second factor was comparison between powder sonde and banana flour (p) consist of p1 (1:1), p2 (1:2), and p3 (2:1). Observation responses were water content, protein level, fat level, carbohydrate level, and potassium level; and organoleptic on ranking test on colors, flavors, and aromas. This study also to determine the temperature of drying and comparison to the characteristics of sonde and banana flour and its interaction. Results showed preferable that p3s1 (comparison between powder sonde and banana flour 2:1 and drying temperature 40⁰C) give the best result from all of organoleptic responses and had water content 3.47%; TTS 37.61%, carbohydrate level 3.58%, protein level 4.47%; fat level 1.0766-1.10437%; and potassium level 1070 mg/100g.

Keywords: powder sonde, banana flour foam mat drying, drying