

ABSTRACT

The purpose of this study was to study the effect of stabilizer type on characteristics of instant cassava cream soup. To study the effect of stabilizer concentration on characteristics of instant cassava cream soup. To study the effect of interaction between the stabilizer type and the stabilizer concentration on characteristics of instant cassava cream soup.

This study use factorial experimental design 2×4, where the factors include: the type of stabilizer (P) consisting of two levels p1 (dekstrin), p2 (maltodekstrin) and concentration of stabiliser (L) consists of four levels, l₁ (0%); l₂ (5%); l₃ (10%) and l₄ (15%). Response on this research is organoleptic response that includes color, aroma, flavor and consistency. Chemical response include levels of starch, moisture content, and fibre levels. Physical response that includes a test of stability.

The results showed the type of stabilizer affect on colors, starch levels, and moisture content on instant cassava cream soup. Stabiliser concentration affect on taste, viscosity, water content, starch levels, levels of fiber and stability on instant cassava cream soup. The interaction between the type and concentration of the stabilizer affect on color, taste and viscosity, chemical response against levels of starch, moisture content, and the stability on instant cassava cream soup.

Key words: cassava, dekstrin, maltodekstrin and cream soup.