

## ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh dari lama waktu perendaman kacang lupin dan konsentrasi nigari terhadap karakteristik tahu kacang lupin.

Penelitian ini menggunakan rancangan percobaan faktorial 3x5 dalam rancangan acak kelompok (RAK) dengan ulangan sebanyak 2 kali, dimana faktornya meliputi : lama perendaman kacang lupin (A) yang terdiri dari tiga taraf, yaitu a1 (2 jam), a2 (4 jam), a3 (6 jam) serta konsentrasi nigari (B) yang terdiri dari 5 taraf, yaitu b1 (1%), b2 (1,25%), b3 (1,5%), b4 (1,75%), dan b5 (2%). Respon pada penelitian ini adalah respon organoleptik yang meliputi rasa, tekstur, aroma dan warna. Respon fisik yaitu *yield* tahu. Respon kimia, yaitu kadar protein.

Lama perendaman kacang lupin berpengaruh nyata terhadap kadar protein, *yield* tahu serta sifat organoleptik warna dan tekstur. Konsentrasi nigari berpengaruh nyata terhadap kadar protein, *yield* dan sifat organoleptik yaitu tekstur. Interaksi antara lama perendaman dengan konsentrasi nigari berpengaruh nyata terhadap kadar protein dan *yield* tahu.

**Kata kunci :** Lama perendaman, Konsentrasi nigari, Kacang Lupin, Tahu kacang Lupin

## **ABSTRACT**

*The purpose of this research was to determine the effect of soaking time of lupine beans and nigari concentration on the characteristics of lupine bean tofu.*

*This study used the concept of 3x5 factorial experiment in group assemblies (RAK) with replication of 2 times, where the factors include: soaking time of lupine beans (A) consisted of three levels, that was a1 (2 hours), a2 (4 hours), A3 (6 hours) and nigari concentration (B) consisted of 5 levels, that was b1 (1%), b2 (1.25%), b3 (1.5%), b4 (1.75%), and b5 (2%). The response in the research include organoleptic responses which include taste, texture, odor and color. Physical response was yield of tofu. Chemical response was protein content.*

*Soaking time of lupine beans significantly against protein content, the results also know the organoleptic properties of color and texture. Nigari concentration was effect on protein content, yield and organoleptic properties of texture. The interaction between soaking time with nigari concentration was effect on protein content and tofu yield.*

**Keywords:** *soaking time, nigari concentration, lupin beans, lupin bean tofu*