

INTISARI

Tujuan dari penelitian ini adalah untuk mengetahui korelasi *Cocoa Butter Substitute* (CBS) dengan penambahan *black tea powder* terhadap karakteristik fisik, kimia, dan organoleptik *white chocolate*, serta untuk mengetahui kadar asam palmitat yang terkandung dalam produk *white chocolate* karena adanya penambahan katekin pada *black tea powder*.

Rancangan penelitian yaitu metode regresi linier sederhana, dimana variabel bebas menyatakan konsentrasi *cocoa butter substitute* sebesar 38%, 40%, dan 42% dengan variabel terikat menyatakan kekerasan, dan titik leleh. Rancangan analisis dilakukan untuk menentukan hubungan antara variabel bebas terhadap variabel tidak bebas dengan menghitung korelasi antara kedua variabel tersebut terhadap respon yang diukur. Variabel respon organoleptik meliputi warna, aroma, rasa, tekstur, dan *aftertaste*. Analisis kimia yang dilakukan adalah kadar lemak total, asam lemak, theaflavin, dan katekin serta analisis fisik meliputi titik leleh dan kekerasan (*Firmness*).

Hasil penelitian menunjukkan bahwa konsentrasi *cocoa butter substitute* berkorelasi positif dengan *black tea powder* terhadap karakteristik titik leleh, namun berkorelasi negatif terhadap karakteristik kekerasan *white chocolate*.

Kata Kunci : Cokelat Putih, *Cocoa Butter Substitute*, *Black Tea Powder*, Korelasi

ABSTRACT

The purpose of this research is to know the correlation of cocoa butter substitute (CBS) with the addition of black tea powder to physical, chemical and organoleptic characteristics, and to know the level of palmitic acid content in white chocolate product due to the addition of catechin on black tea powder.

The research design used is simple linear regression method, where the independent variable states cocoa butter substitute concentration is 38%, 40%, and 42% with dependent variable expressing firmness and melting point. The design of the analysis is conducted to determine the relationship between the independent variable and the dependent variable by calculating the correlation between the two variables (CBS to firmness and melting point) to the measured response. Organoleptic response variables include color, flavor, taste, texture, and aftertaste. Chemical analysis that conduct were total fat content, fatty acid levels, theaflavin levels, and catechin levels. Physical analysis conducted on the melting point and hardness of chocolate.

The results showed that cocoa butter substitute content was positively correlated with black tea powder to melting point characteristics, but negatively correlated to the characteristic of hardness of white chocolate.

Key Words : White Chocolate, Cocoa Butter Substitute, Black Tea Powder, Correlation

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