INTISARI

Penelitian ini bertujuan untuk mengetahui dan mempelajari pengaruh putih telur dan lama pengeringan terhadap karakteristik serbuk perisa yang dihasilkan dengan menggunakan metode *foam-mat drying* sehingga akan diperoleh serbuk perisa dengan kualitas fisik, kimia, serta organoleptik yang baik.

Rancangan percobaan penelitian yang digunakan adalah Rancangan Acak Kelompok (RAK) dengan pola faktorial 3 x 3 dan ulangan sebanyak 3 kali. Faktor pertama adalah putih telur terdiri dari p1 (10%), p2 (15%), dan p3 (20%). Faktor kedua adalah lama pengeringan terdiri dari l1 (12 jam), l2 (14 jam), dan l3 (16 jam). Respon pada penelitian ini adalah analisis kimia meliputi kadar protein, kadar garam, dan kadar air. Analisis Fisik meliputi kelarutan, serta analisis organoleptik berdasarkan uji hedonik terhadap atribut warna, aroma, dan rasa.

Hasil penelitian menunjukan pada penelitian pendahuluan uji organoleptik bahwa perlakuan dengan penambahan maltodekstrin 15% merupakan hasil terbaik dengan kadar protein 7.66%, kadar air 57.6 % dan kadar garam 5.97%. Hasil dari penelitian utama uji organoleptik pada warna, rasa, dan aroma terhadap interaksi antara kedua faktor berpengaruh terhadap putih telur dan lama pengeringan. Produk terpilih yaitu sampel p3l1 (putih telur 20% dan lama pengeringan 12 jam) didapatkan hasil 5.98% kadar air, 10.02% kadar garam, 13.90% kadar protein, 87.45% kelarutan dan analisis terpilih berupa mikroorganisme metode TPC (*total plate count*) 2.3 x 10^{-2} cfu/ml.

Kata kunci : Air rebusan bandeng presto, Serbuk perisa.

ABSTRACT

The purpose of this research is to know and study the influence of egg whites and the drying time to the characteristic of the resultant powder using foam-mat drying method so that it can be obtained with good physical, chemical, and organoleptic perisa.

The experimental design of this research was Randomized Block Design (RAK) with 3 x 3 factorial pattern and 3 replications. The first factor is egg white consisting of p1 (10%), p2 (15%), and p3 (20%). The second factor was long drying consisted of l1 (12 hours), l2 (14 hours), and l3 (16 hours). Response in this research is chemical analysis include protein content, salt content, and water content. Physical analysis includes solubility, as well as organoleptic analysis based on hedonic test on color, aroma, and taste attributes.

The results showed in the preliminary study of organoleptic test that the treatment with the addition of maltodextrin 15% was the best result with the protein content of 7.66%, the water content of 57.6% and the salt content of 5.97%. The results of the main research on organoleptic test on color, taste, and smell on the interaction between the two factors have an effect on egg white and long drying. The selected product ie p3l1 sample (20% egg white and 12 hours of drying time) obtained 5.98% water content, 10.02% salt content, 13.90% protein content, 87.45% solubility and selected analysis of TPC (total plate count) microorganism method 2.3 x 10-2 cfu / ml.

Keywords: Presto milk stew water, Powder perisa.