

ABSTRACT

The aim of this research was to determine the correlation between the concentration of a solution of a strong base NaOH and soaking time against chemical characteristics and organoleptic jelly egg soaked in a solution of a strong base NaOH different concentration that was 1 M, 1,5 M and 2 M.

The design research of simple linear regression method, where the variables are declared free time soaking is 1 week, 2 weeks, 3 weeks, and 4 weeks with variable bound to declare water content, pH and protein content of egg jelly. The draft analysis conducted to determine the relationship between variables non-free variable against by calculating the correlation between the two variables against the response measured. Response organoleptic include colour, aroma and texture.

The results showed that the concentration of NaOH (1 M, 1,5 M dan 2 M) alkaline solution and soaking time correlated positively with jelly egg characteristics against water content, protein content, pH and different response against the real organoleptic (colour, aroma and texture). Jelly egg of jelly texture that has the best in organoleptic, jelly egg are soaked in solution of alkaline NaOH 1M with a time immersion 1 week.