

ABSTRACT

The purpose of this study was to determine the comparison of red beans with water and the concentration of skim milk in determining the characteristics of red bean kefir.

The treatment design in this study consisted of two factors, the variation factor of red beans with water (M) consisting of 3 levels m1 (1:6), m2 (1:7), and m3 (1:8) and factor of variation of skim milk concentration which consist of 3 levels n1 (5%), n2 (10%), and n3 (15%). The responses in this study include chemical response (total acid and alcohol content), physical response (viscosity), and organoleptic response (flavor, aroma, and after taste).

The results showed that factor (M), factor (N), and interaction between the two, gave various characteristics in each variation of concentration. Comparison of Red Beans with Water (M) gives a real effect on organoleptic responses (aroma, taste, after taste), chemical response (total acid and alcohol content), and physics response (viscosity). Concentration of Skim Milk (N) and the interaction between bean ratio with water and concentration of skim milk gives a real effect on organoleptic responses (aroma, taste, after taste), chemical response (total acid), and physics response (viscosity). However, no effect on chemical response (alcohol content).

Keywords: Kefir, Red Beans, Water, Skim Milk