

## **ABSTRACT**

*The purpose of this research was to study the effect of the comparison of ginger with kencur and egg white concentration on the characteristics of instant cobek sauce by using foam-mat drying method, to obtain the desired characteristics that might be utilized for cobek sauce.*

*The experimental design used in this study used a randomized block design (RAK) with 3x3 factorial pattern with 3 replications. The ratio of ginger to kencur was a factor A which consists of a1 (1.5: 1), a2 (1: 1), and a3 (1: 1.5). The egg white concentration was a factor B consisting of b1 (10%), b2 (15%), and b3 (20%). Response used in this research was chemical response include moisture content, ash content, and fat content, physical response include soluble time and viscosity test, and organoleptic response based on hedonic test on color, taste and odor attribute.*

*The results showed that the comparison of ginger with kencur affect the color, odor, taste, water content, and ash content of instant cobek sauce but it does not affect the time of dissolving instant cobek sauce. Differences in egg white concentration affect the color, odor, taste, viscosity, water content, and ash content of instant cobek sauce but will not affect the time of dissolving instant cobek sauce. The interaction between ginger ratio with kencur and egg white concentration to color, odor, and taste of instant cobek sauce. The a3b3 treatment was the best instant cobek sauce product from all responses which had water content of 6.69%, ash content of 5.81%, viscosity 320 mPas, and solubility time of 50.54 seconds.*

*Keywords: Comparison of ginger with kencur, Egg White Concentration, Instant Cobek Sauce, Water Content, Ash Content, Soluble Time, Viscosity*