

ABSTRACT

Johanna Aveline (03420070127)

EFFECT OF CARRAGEENAN AND GELATIN INCORPORATION ON THE CHARACTERISTICS OF EGG TOFU

(xiii + 72 pages : 6 tables, 29 pictures, 9 appendices)

Egg tofu is a food product widely consumed by society, but handling its fragile texture has been a difficulty faced by tofu industry. In this research, different egg proportions and coagulant types were studied to obtain the best formula. Results showed that egg proportions whether they are 27%, 30% or 33% when mixed with CaSO_4 (0.8%) or GDL (1%) coagulant would have insignificant difference in term of yield, syneresis, springiness, and organoleptic properties. Egg proportion of 27% and CaSO_4 was chosen as the best formula which was then mixed with carrageenan (0.01%, 0.02% and 0.03%) and gelatin (0.2%, 0.4% and 0.6%). The best concentration chosen was 0.03% carrageenan and 0.2% gelatin for its highest yield compared to other treatments (57.1%), springier texture (64.17%) and highest springiness scoring test (1.83) which was better compared to control. Hedonic test was also conducted on egg tofu with 0.03% carrageenan and 0.2% gelatin (treatment) and control. Results showed that the texture of treatment egg tofu was more favorable, but taste and acceptance did not show a distinctive result with control. As the results showed that egg tofu with 0.03% carrageenan and 0.2% gelatin gave better texture especially in terms of springiness as compared to control, the purpose of this research was accomplished.

Keyword :Egg tofu, egg proportion, coagulant, carrageenan, gelatin, texture

References : 38 (1983 – 2011)