ABSTRACT

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THE EFFECT OF FILLER, BINDER, AND BATTER TO THE CHARACTERISTIC SOY BEAN NUGGET
(xxii + 140 pages, 18 tables, 22 figures, 61 appendixes)

Soy bean (Gycine max) is one of the types of beans that are very beneficial for health. Soy bean is a great source of vegetable protein. In this research soy bean used as a meat replacement in the making of nuggets. The objective of this research were to determine the best type of filler and binder and determine the best type of batter in the soy bean nuggets. The main character that concerned in this research were cohesiveness, springiness, and hardness. The types of filler were corn starch, tapioca flour, and wheat flour. The types of binder were Sodium Tripolyphosphate (STPP) and Isolate Soy Protein (ISP). The result showed that corn starch and STPP increased cohesiveness and springiness of soy bean nuggets. The types of batter were soy bean flour, soy bean flour with rice flour, and soy bean flour with sago flour. Determination of the types of batter based on parameter hardness. The result showed that soy bean flour produced hardness were desired.

Keywords : Soy bean nuggets, filler, binder, batter, cohesiveness, springiness, hardness

References: 44 (1995-2011)