ABSTRACT

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UTILIZATION OF TEAK (*Tectona grandis* L.f.) LEAVES AND GUAVA (*Psidium guajava* L.) LEAVES IN PRODUCTION OF TELUR PINDANG

(xii + 46 pages: 18 figures, 14 tables, and 23 appendices)

The increase of egg production from 2009 to 2012 indicates the increase of egg consumption in Indonesia. Pemindangan of egg can be an attempt to increase the shelf life of boiled egg and diversity of food in Indonesia. Telur pindang was made with five levels of teak leaves and guava leaves (100:0, 75:25, 50:50, 25:75, and 0:100). Samples are then analyzed for its physicochemical (tannin content, color, protein content, and fat content), total plate count during storage, and sensory analyses (color, aroma, taste, and overall acceptence). The results show that the different of teak leaves and guava leaves ratio affected total microorganism in egg during 24 hours storage, and “Hue of telur pindang. The best formula based on total plate count and sensory analysis was telur pindang that had been boiled with 2% leaves which consisted of 50 : 50 teak leaves : guava leaves ratio and soaked for 12 hours.

Keywords : guava leaves, tannin, telur pindang, teak leaves

References : 28 (1990-2016)