

ABSTRACT

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STUDY OF UTILIZATION OF PURPLE SWEET POTATO (*Ipomoea batatas* (L.) Lam) AS A SOURCE OF ANTIOXIDANT AND ITS INCORPORATION INTO DRY SOUP MIX

(xvi + 69 pages, 11 figures, 14 tables, 17 appendices)

*Dry soup mix that typically uses corn starch can be replaced with purple sweet potato (*Ipomoea batatas* (L.) Lam.) flour that contains high antioxidants and dietary fiber. Dry soup mix is a food product that reconstituted cream soup by heating with water for 10-60 seconds above 82.2 °C. In this research, purple sweet potato flour were made by sun drying and cabinet drying (50 °C and 60 °C). Purple sweet potato flour dried by sun drying had specific aroma. Purple sweet potato flour dried by cabinet dryer (50 °C) had highest antioxidant activity with IC_{50} at 239.25 mg/L, meanwhile flour dried by cabinet dryer (60 °C) has the best a_w , water content, and color. Dry mix soup was made by the addition of purple sweet potato (0, 25, 50, 75, and 100%) and dried with sun drying and cabinet dryer (60 °C) method. The best formulation of the dry mix soup purple sweet potato was the concentration of 100% with the best of antioxidant activity (IC_{50} for powder at 3017.05 mg/L and IC_{50} for cooked at 4068.95 mg/L), organoleptic characteristics, and dietary fiber (8.51%).*

Keywords: purple sweet potato, dry mix soup, drying method, starch
References : 90 (1963-2012)