ABSTRACT

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UTILIZATION OF BAMBARA NUT (Vigna subterranea) IN THE NUT PASTE MAKING
(xvii + 54 pages : 8 tables; 25 figures; 32 appendices)

Bambara nut (Vigna subterranea), also known as Kacang Bogor is a novel legume of African origin. The seeds can be consumed in different forms but, when it matures, the seeds become very hard and therefore, require boiling to peel the seed. However, bambara nut is not well known in Indonesia. Development of bambara nut as a nut paste would potentially increase the food uses of nuts. Bambara nut seeds were prepared into two different early processes: flouring and crushing into two different form which; they are bambara flour and crushed bambara seeds. These two forms of bambara seeds are made into paste and are added with different concentration of coconut oil (50 %, 75 % and 100 % (w/w)). Six formulations of bambara paste were analyzed using organoleptic test which is scoring test and hedonic test. The result is bambara paste made of crushed bambara seeds and 50 % (w/w) coconut oil is choosen as the best formulation. Proximate test, a_w value and pH value are analyzed on the best formulation. Bambara nut paste consist of 34,78 % carbohydrate, 6,48 % protein, 21,35% fat, 1,45 % ash, and 35,94 % water. This product has a_w value of 0,690 and pH value of 6,70. The best formulation is then added with calcium propionate as antimicrobial (1000 ppm and 2000 ppm) and analyzed in a 4-days storage in room temperature (24-24,5°C) and 14-days storage in refrigeration temperature (9-9,5°C). Bambara paste with no added antimicrobial cannot be consumed in 1 day storage in room temperature and can be consumed in 2 days storage with antimicrobial added. Bambara paste that was storage in refrigeration temperature can be consumed in 14 days with or without antimicrobial added.

Keywords : Bambara, kacang bogor, nut, paste
References : 28 (1985 - 2013)