ABSTRACT

Ericko Sutiono (03420080063)

EFFECT OF DIFFERENT RATIO OF EUCHEUMA DENTICULATUM AND GLUTINOUS RICE FLOUR IN SEAWEED DODOL MAKING ON PANELISTS PREFERENCE AND PHYSICO-CHEMICAL CHARACTERISTICS

Indonesia is one of the largest producers of seaweed in the world. However, the processing and utilization of seaweed in Indonesia especially that of Eucheuma denticulatum is still low despite its wide cultivation. The application of Eucheuma denticulatum into a popular local snack such as dodol is expected to improve the feasibility of the use of this species. The objective of this research is to study the effect of different ratio of Eucheuma denticulatum and glutinous rice flour in seaweed dodol making on panelists preference and physico-chemical characteristics. To determine the best ratio addition of Eucheuma denticulatum to glutinous rice flour in producing seaweed dodol with the best characteristics, seven ratios (0:7, 6:1, 5:2, 4:3, 3:4, 2:5, 1:6) were used in the research. Sensory analysis and physico-chemical analysis included brownness index measurement, texture analysis, moisture content analysis, and water activity analysis were conducted, which was followed by storage of the best seaweed dodol packed in two different secondary packaging types. Rancidity test and mold contamination test were conducted during the storage. Seaweed dodol made from 4:3 Eucheuma denticulatum to glutinous rice flour ratio was determined as the best dodol based on sensory evaluation and it was categorized as good source of dietary fiber. The shelf life of vacuum packed seaweed dodol was 28 days while that of non-vacuum packed was 21 days. Both were determined based on rancidity since both seaweed dodol did not show the presence of mold even after they became rancid.

Keywords: Seaweed, Eucheuma denticulatum, Dodol, Shelf Life
References: 52 (1990-2012)