ABSTRACT

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THE EFFECT OF SUBSTITUTION JACKFRUIT SEED FLOUR TO THE CHARACTERISTICS OF “CENDOL”

(xxiv + 163 pages: 16 tables, 33 pictures, 73 appendixes)

Jackfruit seed is mostly discarded, except sometimes they are boiled or roasted for consumption. Jackfruit seed has high amylose content which can be used for making “cendol”. “Cendol” is usually made by rice flour, hunkwe flour, and sago flour. The objectives of this research were to determine the best kinds of flour and amounts of water and to determine the best concentration of substitution of jackfruit seed flour. The main characteristics that concerned in this research were chewiness and adhesiveness based on the characteristics of sensory. Hunkwe flour with 1250 ml of water was chosen as the best result. It was more acceptable by panelist than cendol which made by sago flour with the same amount of water. Jackfruit seed flour has 16.82% amylose and 40.23% amylopectin. The concentration of substitution jackfruit seed flour about 20% was chosen as the best result. “Cendol” with the substitution of jackfruit seed flour 20% was more favored by panelist than other “cendol” and it had the better characteristics than “cendol” commercial based on the characteristics of sensory.

Keywords : Jackfruit seed flour, cendol, characteristics
References : 46 (1995-2012)