

## ABSTRACT

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### **THE EFFECT OF CONCENTRATION OF ADDITION IOTA CARRAGEENAN AND KAPPA CARRAGEENAN ON THE CHARACTERISTICS OF TOFU**

xv + 64 pages: 9 Tables; 17 Picture; 37 Appendixes

*Carrageenan usually derived from the red seaweed, and can be produced by extracting with base solution. There are two types of carrageenan (kappa carrageenan and iota carrageenan) that can improve texture because their function as gelling agent. The carrageenan used as the gelling agent for tofu by mixing it into the soymilk. Extract was added during tofu production with 4 level concentrations which were 0,25%, 0,50%, 0,75%, and 1,00, and 3 different combination ratios which were 2:1, 1:1, and 1:2. Carrageenan that added to tofu gave significant effect on color and texture. The higher concentration of carrageenan added, the yellower the tofu produced. Addition of carrageenan improved texture in term of springiness and firmness. The most acceptable and the best carrageenan tofu was tofu with concentration 0,75% and ratio 2:1 (kappa:iota). The best tofu was tofu with high firmness and springiness with a more white color.*

*Keywords: Iota carrageenan, Kappa carrageenan, Tofu*

*References: 26 (1977-2010)*

