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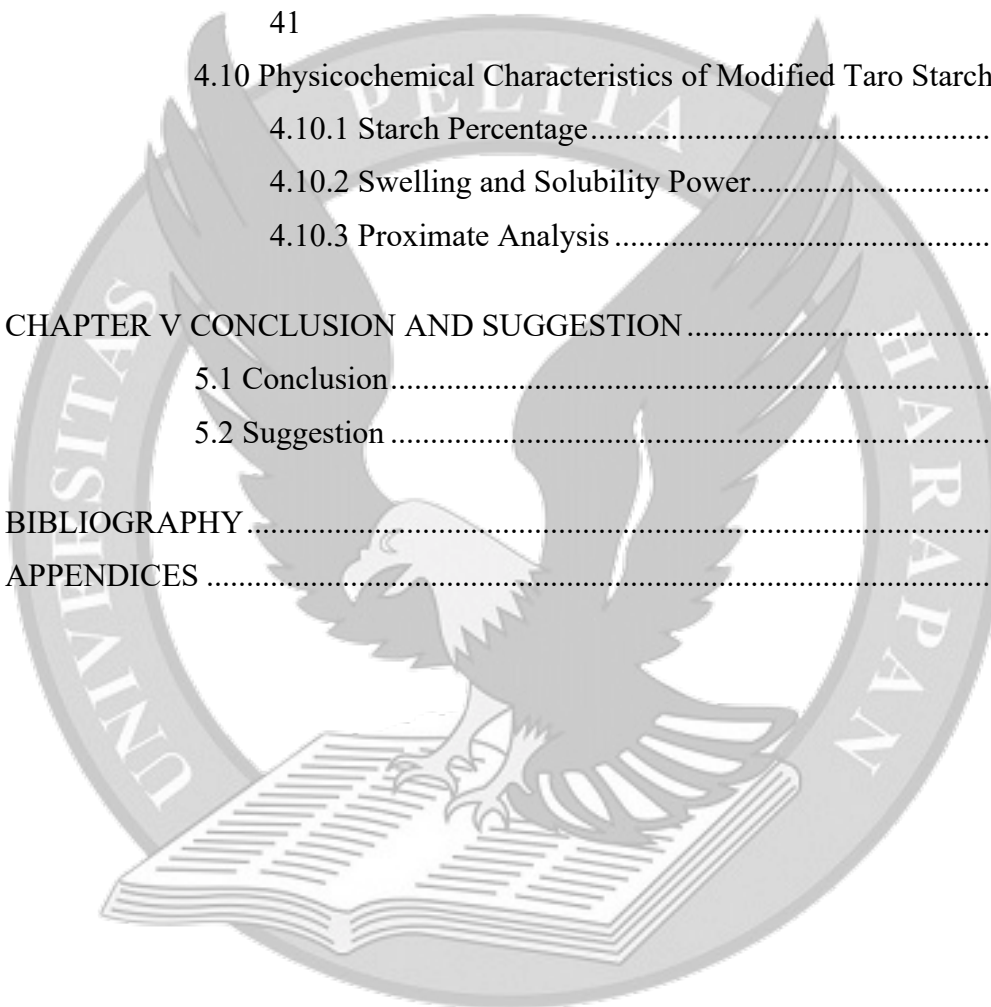
Author

TABLE OF CONTENTS

	page
COVER	
STATEMENT OF THESIS AUTHENTICITY	
APPROVAL BY THESIS SUPERVISORS	
APPROVAL BY THESIS EXAMINATION COMMITTEE	
ABSTRACT	
ACKNOWLEDGEMENTS	vi
TABLE OF CONTENTS	ix
LIST OF FIGURES	xii
LIST OF TABLES	xiii
LIST OF APPENDICES	xiv
CHAPTER I INTRODUCTION	1
1.1 Background	1
1.2 Research Problem	2
1.3 Objectives	3
1.3.1 General Objectives	3
1.3.2 Specific Objectives	3
CHAPTER II LITERATURE REVIEW	5
2.1 Bogor Taro (<i>Colocasia esculenta</i> L. SCHOTT)	5
2.2 Starch	6
2.3 Resistant Starch	8
2.4 Starch Modification	11
2.5 α -Amylase	12
2.6 Gelatinization of Starch	13
CHAPTER III RESEARCH METHODOLOGY	17
3.1 Material and Equipment	17
3.2 Method	18

3.2.1 Preliminary Research.....	18
3.2.2 Research Stage I.....	19
3.2.2.1 Procedure of Research Stage I.....	19
3.2.2.2 Experimental Design Research Stage I.....	20
3.2.3 Research Stage II.....	22
3.2.3.1 Procedure of Research Stage II.....	22
3.2.3.2 Experimental Design Research Stage II.....	23
3.4 Methods of Analysis.....	24
3.4.1 Moisture Content.....	24
3.4.2 Viscosity.....	25
3.4.3 Amylose and Amylopectin Content.....	25
3.4.4 Differential Scanning Calorimetry (DSC).....	26
3.4.6 Swelling Properties and Solubility.....	26
3.4.7 Lightness of starches.....	27
3.4.8 Resistant Starch.....	27
3.4.9. Total Starch Content.....	27
3.4.10 Proximate Analysis.....	28
3.4.10.1 Protein Analysis.....	28
3.4.10.2 Fat Content.....	28
3.4.10.3 Ash Content.....	29
3.4.10.4 Carbohydrate Content.....	29
CHAPTER IV RESULTS AND DISCUSSION.....	30
4.1 Bogor Taro Starch.....	30
4.2 Effect of Heating Temperature and Moisture Content on Thermal Properties of Modified Taro Starch.....	30
4.3 Effect of Heating Temperature and Moisture Content on Amylose and Amylopectin of Modified Taro Starch.....	33
4.4 Effect of Heating Temperature and Moisture Content on Viscosity of Modified Taro Starch.....	35
4.5 Effect of Heating Temperature and Moisture Content on Lightness of Modified Taro Starch.....	37

4.6 Effect of Heating Time on Thermal Properties of Modified Taro Starch	38
4.7 Effect of Heating Time on Amylose and Amylopectin of Modified Taro Starch	39
4.8 Effect of Heating Time on Viscosity of Modified Taro Starch	40
4.9 Effect of Heating Time on Lightness of Modified Taro Starch	41
4.10 Physicochemical Characteristics of Modified Taro Starch ...	42
4.10.1 Starch Percentage.....	42
4.10.2 Swelling and Solubility Power.....	43
4.10.3 Proximate Analysis	45
CHAPTER V CONCLUSION AND SUGGESTION	47
5.1 Conclusion.....	47
5.2 Suggestion	47
BIBLIOGRAPHY	48
APPENDICES	16

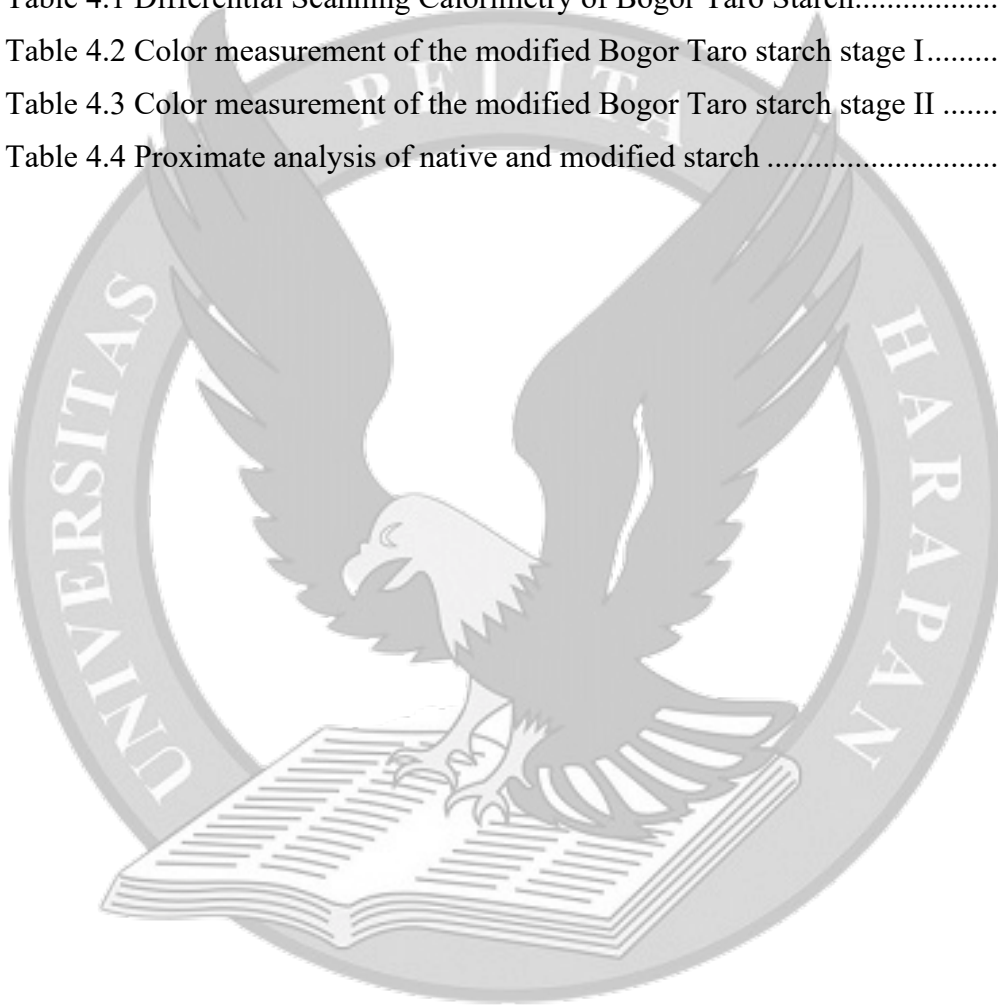


LIST OF FIGURES

	page
Figure 2.1 <i>Colocasia esculenta</i> L. SCHOTT	5
Figure 2.2 Structure of amylose	7
Figure 2.3 Structure of amylopectin	8
Figure 2.4 Retrogradation process of starch	10
Figure 2.5 Typical gelatinization curve	15
Figure 3.1 Starch extraction methods	18
Figure 3.2 Procedure of research stage I.....	20
Figure 3.3 Procedure of research stage II	23
Figure 4.1 The effect of heating temperature and moisture content on the gelatinization enthalpy of Bogor Taro starch.....	32
Figure 4.2 The effect of heating temperature and moisture content on the amylose content of Bogor Taro starch.....	34
Figure 4.3 The effect of heating temperature and moisture content on the amylopectin content of Bogor Taro starch.....	35
Figure 4.4 The effect of heating temperature and moisture content on the viscosity of Bogor Taro starch	36
Figure 4.5 The effect of heating time on the DSC of Bogor Taro starch.....	38
Figure 4.6 The effect of heating time on the amylose content of Bogor Taro starch	39
Figure 4.7 The effect of heating time on the amylopectin content of Bogor Taro starch	40
Figure 4.8 The effect of heating time on the viscosity of Bogor Taro starch	41
Figure 4.9 Resistant starch content of native and modified Bogor Taro starch....	42
Figure 4.10 Swelling power of native and modified Bogor Taro starch.....	44
Figure 4.11 Swelling power of native and modified Bogor Taro starch.....	45

LIST OF TABLES

	page
Table 2.2 Chemical composition of taro.....	6
Table 3.2 Experimental design of research stage I.....	21
Table 4.1 Differential Scanning Calorimetry of Bogor Taro Starch.....	31
Table 4.2 Color measurement of the modified Bogor Taro starch stage I.....	37
Table 4.3 Color measurement of the modified Bogor Taro starch stage II.....	42
Table 4.4 Proximate analysis of native and modified starch.....	46



LIST OF APPENDICES

	page
Appendix A. Verification of Bogor Taro.....	A-1
Appendix B. Yield and Moisture Content of Bogor Taro.....	B-1
Appendix C. Differential Scanning Calorimetry	C-1
Appendix D. Amylose and Amylopectin Content	D-1
Appendix E. Viscosity	E-1
Appendix F. Color.....	F-1
Appendix G. Resistant Starch and Total Starch.....	G-1
Appendix H. Swelling and Solubility	H-1
Appendix I. Proximate Analysis	I-1

