ABSTRACT

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CHARACTERIZATION OF SPINACH EXTRACT (Amaranthus tricolor L.) AND UTILIZATION AS NATURAL COLORANTS AND ANTIOXIDANT SOURCE IN WET NOODLE

Spinach is a leafy vegetable and can be easily growing worldwide. Spinach has many chemical compounds like protein, lipid, carbohydrate, potassium, iron, vitamin A, B, and ascorbic acid. Besides that, it contains antioxidant compounds like phenolic, carotenoid, ascorbic acid, chlorophyll and betalain. The objective of this research was to added spinach extract as food colorants in wet noodle. The study was started with the analyzed of antioxidant properties in green spinach and red spinach. The result showed that red spinach has higher phenolic compound, ascorbic acid, and betalain compound than green spinach. Chlorophyll content in green spinach was higher than red spinach. Ascorbic acid very affects the antioxidant activity in both green spinach and red spinach. In this research, spinach extract added to noodle and analyzed antioxidant compound and organoleptic test. The data showed that the chosen noodle for green spinach was 1:1 (spinach: water) and 2:1 (spinach: water) for red spinach. Noodle with addition of spinach extract in high concentration make the color of the noodle less bright.

Keyword : spinach, antioxidant, colorants, noodle, chlorophyll, betalain

References: 41 (1992-2010)