

ACKNOWLEDGEMENTS

The author would like to thank Lord Jesus Christ for only by His grace that the research and thesis entitled “UTILIZATION OF AVOCADO FRUIT (*PERSEA AMERICANA* MILL.) PUREE AS MARGARINE SUBSTITUTE IN “BRUDEL” CAKE PREPARED WITH DIFFERENT WHEAT FLOUR TYPES AND BAKING METHODS” can be completed well and in time.

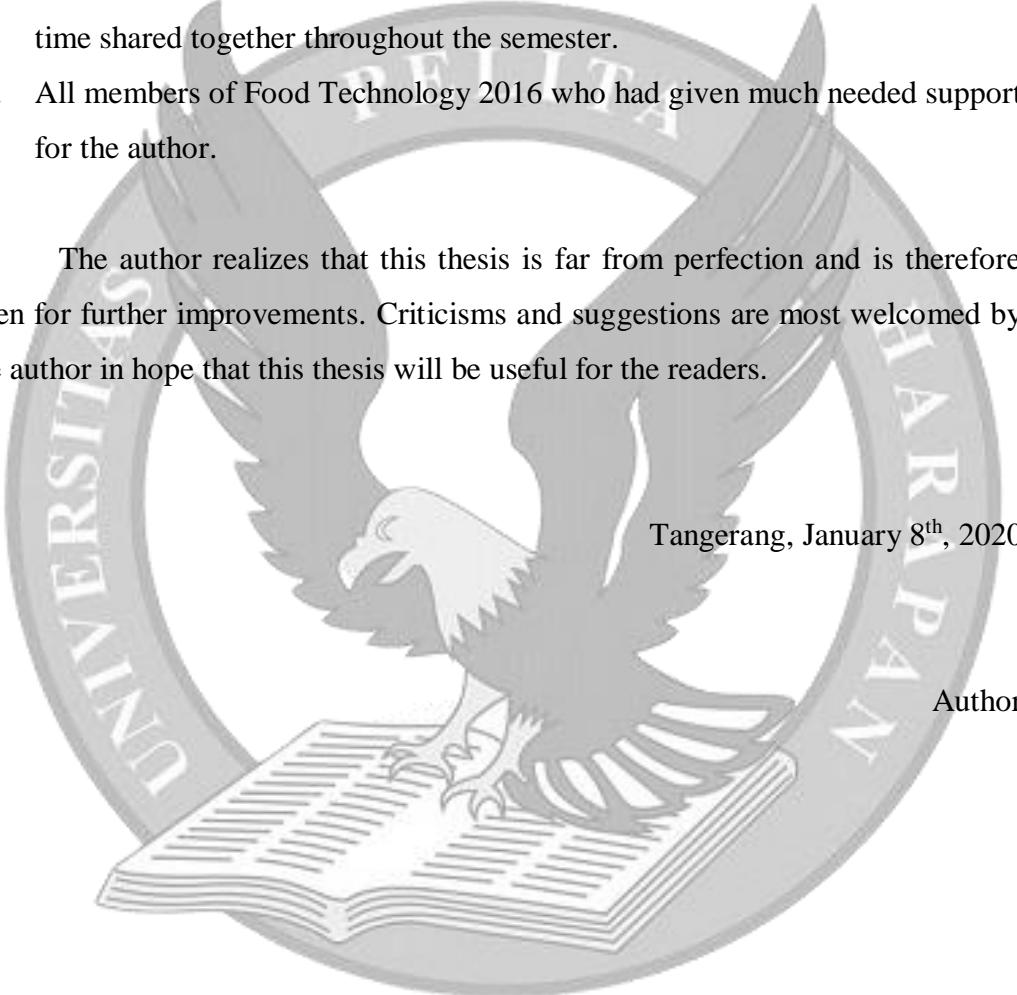
The thesis is based on research done on August 2019 to November 2019. Thesis is written as a partial fulfillment to obtain bachelor degree from Food Technology Department of Universitas Harapan as *Sarjana Teknologi Pertanian Strata Satu*. This thesis also benefits author to apply obtained knowledge and to gain new experiences outside regular classes.

The thesis could not have been accomplished without the support from many to whom the author would like to thank:

1. Ir. W. Donald R. Pokatong, M.Sc., Ph.D., Head of Food Technology Study Program, as thesis supervisor who had a significant part in this thesis by providing guidance, suggestions, and invaluable insights from preparation of thesis proposal up until the thesis completion.
2. Eric Jobilong, Ph.D., as Dean of Faculty of Science and Technology of Universitas Pelita Harapan.
3. Dela Rosa, M.M., M.Sc., Apt., as Vice Dean of Faculty of Science and Technology of Universitas Pelita Harapan.
4. Laurence, M.T., as Director of Administration and Student Affair of Faculty of Science and Technology of Universitas Pelita Harapan
5. Ratna Handayani, M.P. as the Deputy Head of Food Technology Study Program.
6. Dr. Tagor M. Siregar, M.Si., Natania, M.Eng., and Yuniwaty Halim, M.Sc., as Heads of Chemistry, Food Processing, Quality Control, and Research Laboratories, respectively who had given permission for author to conduct research.

7. All lecturers, assistant lecturers, and laboratory assistants of Food Technology Department for the help given during research.
8. Author's family for their unwavering trust and support, both emotional and material given to help author.
9. Evelind Pangestu Julista, Jessica Sidharta, Angela Rebecca, Terezya Wijaya, Irene Andriani, Madeline Gracia, Karen Marcella, Callista Delia, Artiar Secakusuma, Jessica, Grace Yovita, and Christine Goh for the support and time shared together throughout the semester.
10. All members of Food Technology 2016 who had given much needed support for the author.

The author realizes that this thesis is far from perfection and is therefore open for further improvements. Criticisms and suggestions are most welcomed by the author in hope that this thesis will be useful for the readers.

The logo of Universitas Binaan Indonesia (UBI) features a circular emblem. Inside the circle is a stylized eagle with its wings spread wide, perched atop an open book. The book has horizontal lines representing text. The word "UNIVERSITAS" is written vertically along the left side of the circle, and "BINAN" is written vertically along the right side. The center of the circle contains the word "BINAAN".

Tangerang, January 8th, 2020

Author

TABLE OF CONTENTS

	page
COVER	
FINAL ASSIGNMENT STATEMENT AND UPLOAD AGREEMENT	
APPROVAL BY THESIS SUPERVISOR	
APPROVAL BY THESIS EXAMINATION COMMITTEE	
<i>ABSTRAK</i>	v
ABSTRACT	vi
ACKNOWLEDGEMENTS	vii
TABLE OF CONTENTS	ix
LIST OF FIGURES	xii
LIST OF TABLES	xiv
LIST OF APPENDICES	xv
CHAPTER I INTRODUCTION	
1.1 Background.....	1
1.2 Research Problem	2
1.3 Objectives	3
1.3.1 General Objective.....	3
1.3.2 Specific Objectives.....	3
CHAPTER II LITERATURE REVIEW	
2.1 Avocado.....	5
2.1.1 Avocado Fat Content.....	6
2.2 Brudel Cake	7
2.2.1 Butter or Margarine	9
2.2.2 Flour	9
2.2.3 Warm water.....	11
2.2.4 Sugar.....	11
2.2.5 Eggs.....	12
2.2.6 Yeast	12
2.2.7 Milk	12
2.3. Baking Methods	13
2.3.1 Conventional Oven.....	13
2.3.2 Microwave Oven	14
CHAPTER III RESEARCH METHODOLOGY	
3.1 Materials and Equipment.....	16
3.2 Research Procedures	17
3.2.1 Preliminary Stage	17
3.2.2 Main Research Stage	17
3.3 Experimental Design	19
3.3.1 Preliminary Research Stage	19

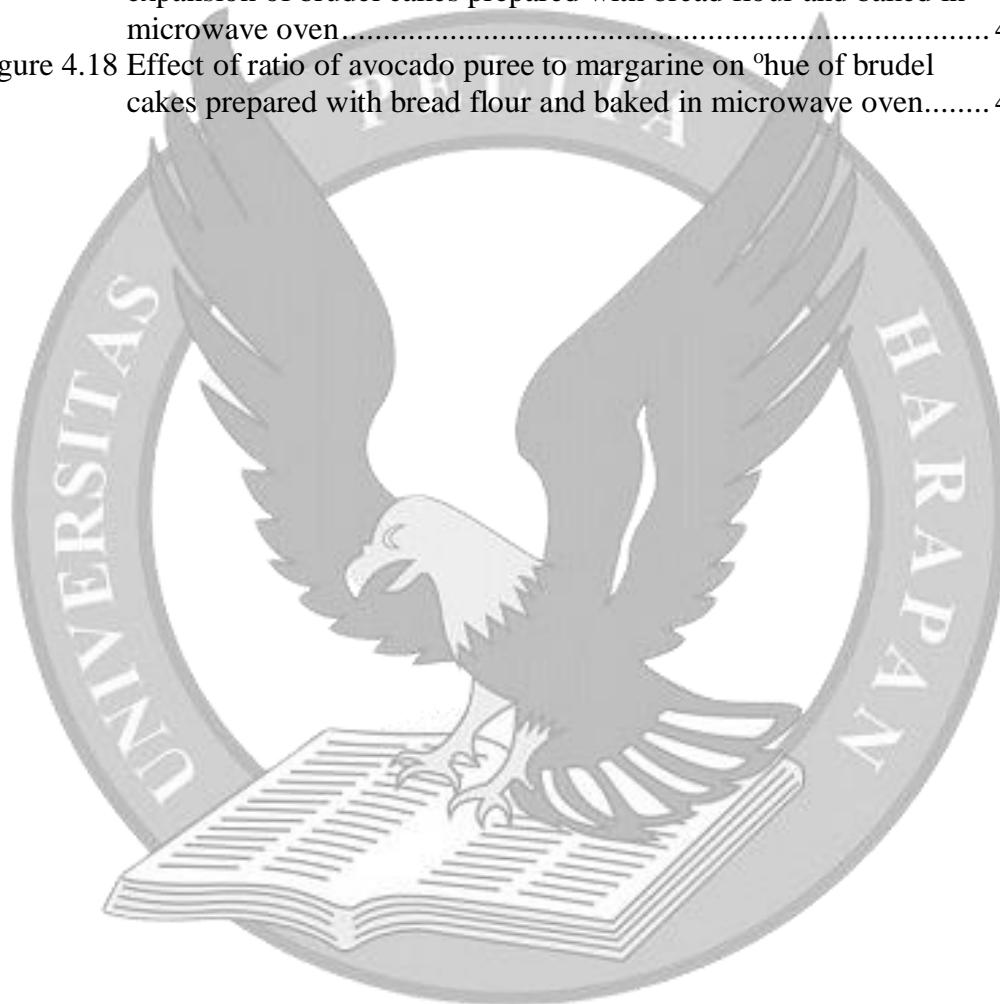
3.3.2 Main Research.....	20
3.3.2.1 Effect of Ratio of Avocado Puree to Margarine on Physical Characteristics of Brudel Cake	20
3.3.2.2 Effect of Formulations on Chemical Composition and Sensory Characteristics of Brudel Cake Prepared with All Purpose, Cake, or Bread Flour Baked with Conventional or Microwave Ovens	22
3.3.2.3 Comparison between Baking Methods Using t-test.....	24
3.4 Analytical Procedures	24
3.4.1 Proximate Analysis.....	24
3.4.1.1 Moisture Content Analysis (AOAC, 2005).....	24
3.4.1.2 Ash Content Analysis (AOAC, 2005)	25
3.4.1.3 Fat Content Analysis (AOAC, 2005).....	25
3.4.1.4 Protein Content Analysis (AOAC, 2005).....	26
3.4.1.5 Carbohydrate Content Analysis (AOAC, 2005)	27
3.4.2 Physical Analysis	27
3.4.2.1 Firmness (Ghaboos et al., 2018).....	27
3.4.2.2 Volume Expansion.....	27
3.4.2.3 Color Measurement.....	28
3.4.3 Sensory Evaluation of Selected Brudel Cakes	28
3.4.3.1 Scoring Test.....	28
3.4.3.2 Hedonic Test.....	29
CHAPTER IV RESULTS AND DISCUSSION	
4.1 Physical Characteristics of Brudel Cakes	30
4.1.1 Conventional Oven Baked Brudel Cakes	30
4.1.1.1 All Purpose Flour Basis	30
4.1.1.1.1 Firmness.....	30
4.1.1.1.2 Volume Expansion	31
4.1.1.1.3 Lightness and °Hue.....	33
4.1.1.2 Cake Flour Basis	34
4.1.1.2.1 Firmness.....	34
4.1.1.2.2 Volume Expansion	35
4.1.1.2.3 Lightness and °Hue.....	36
4.1.1.3 Bread Flour Basis	37
4.1.1.3.1 Firmness.....	37
4.1.1.3.2 Volume Expansion	38
4.1.1.3.3 Lightness and °Hue.....	39
4.1.2 Microwave Oven Baked Brudel Cakes	40
4.1.2.1 All Purpose Flour Basis	40
4.1.2.1.1 Firmness.....	40
4.1.2.1.2 Volume Expansion	41

4.1.2.1.3 Lightness and °Hue.....	42
4.1.2.2 Cake Flour Basis.....	43
4.1.2.2.1 Firmness.....	43
4.1.2.2.2 Volume Expansion	44
4.1.2.2.3 Lightness and °Hue.....	45
4.1.2.3 Bread Flour Basis	47
4.1.2.3.1 Firmness.....	47
4.1.2.3.2 Volume Expansion	48
4.1.2.3.3 Lightness and °Hue.....	49
4.1.3 Selected Brudel Cake Formulations Based on Physical Characteristics	50
4.1.3.1 Conventional Oven Baked Brudel Cakes.....	50
4.1.3.2 Microwave Oven Baked Brudel Cakes	51
4.2 Chemical Composition and Sensory Characteristics of Selected Brudel Cakes.....	53
4.2.1 Chemical Composition	53
4.2.1.1 Conventional Oven Baked Brudel Cakes.....	53
4.2.1.2 Microwave Oven Baked Brudel Cakes	54
4.2.3 Scoring Test Result	55
4.2.3.1 Conventional Oven Baked Brudel Cakes.....	55
4.2.3.2 Microwave Oven Baked Brudel Cakes	56
4.2.4 Hedonic Acceptability	57
4.2.4.1 Conventional Oven Baked Brudel Cakes.....	57
4.2.4.2 Microwave Oven Baked Brudel Cakes	58
4.2.5 Selected Brudel Cake Formulations Based on Chemical Composition and Sensory Characteristics.....	60
4.3 Comparison of Selected Formulations Baked in Conventional and Microwave Ovens	60
 CHAPTER V CONCLUSIONS AND SUGGESTIONS	
5.1 Conclusions	63
5.2 Suggestions	64
 BIBLIOGRAPHY	65
 APPENDICES	69

LIST OF FIGURES

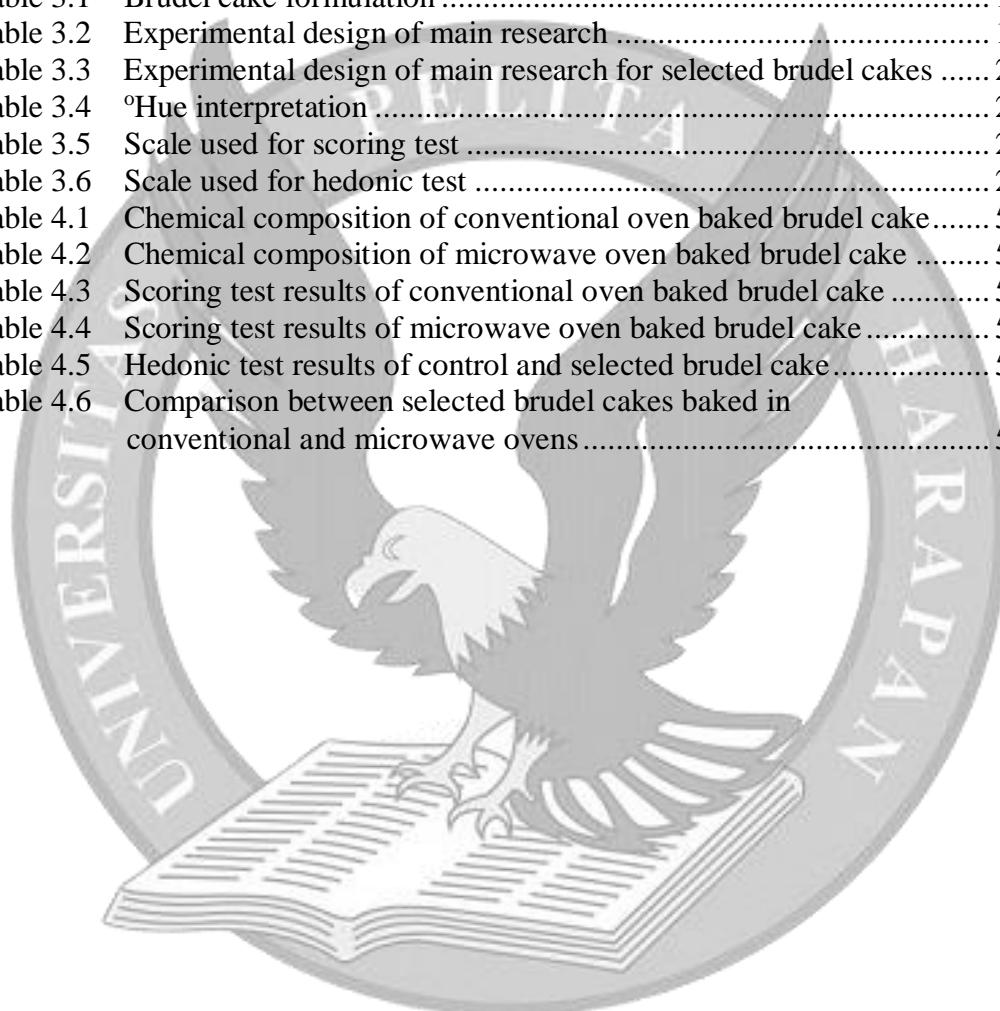
	page
Figure 2.1 Chemical structure of oleic acid	7
Figure 3.1 Avocado puree making procedure	16
Figure 3.2 Brudel cake making procedure	17
Figure 4.1 Effect of ratio of avocado puree to margarine on firmness of brudel cakes prepared with all purpose flour and baked in conventional oven	29
Figure 4.2 Effect of ratio of avocado puree to margarine on volume expansion of brudel cakes prepared with all purpose flour and baked in conventional oven	31
Figure 4.3 Effect of ratio of avocado puree to margarine on °hue of brudel cakes prepared with all purpose flour and baked in conventional oven.....	32
Figure 4.4 Effect of ratio of avocado puree to margarine on firmness of brudel cakes prepared with cake flour and baked in conventional oven.....	33
Figure 4.5 Effect of ratio of avocado puree to margarine on volume expansion of brudel cakes prepared with cake flour and baked in conventional oven.....	34
Figure 4.6 Effect of ratio of avocado puree to margarine on °hue of brudel cakes prepared with cake flour and baked in conventional oven	36
Figure 4.7 Effect of ratio of avocado puree to margarine on firmness of brudel cakes prepared with bread flour and baked in conventional oven.....	37
Figure 4.8 Effect of ratio of avocado puree to margarine on volume expansion of brudel cakes prepared with bread flour and baked in conventional oven	38
Figure 4.9 Effect of ratio of avocado puree to margarine on °hue of brudel cakes prepared with bread flour and baked in conventional oven.....	39
Figure 4.10 Effect of ratio of avocado puree to margarine on firmness of brudel cakes prepared with all purpose flour and baked in microwave oven.....	40
Figure 4.11 Effect of ratio of avocado puree to margarine on volume expansion of brudel cakes prepared with all purpose flour and baked in microwave oven.....	41
Figure 4.12 Effect of ratio of avocado puree to margarine on °hue of brudel cakes prepared with all purpose flour and baked in microwave oven.....	42
Figure 4.13 Effect of ratio of avocado puree to margarine on firmness of brudel cakes prepared with cake flour and baked in microwave oven.....	43

Figure 4.14 Effect of ratio of avocado puree to margarine on volume expansion of brudel cakes prepared with cake flour and baked in microwave oven.....	44
Figure 4.15 Effect of ratio of avocado puree to margarine on °hue of brudel cakes prepared with cake flour and baked in microwave oven	45
Figure 4.16 Effect of ratio of avocado puree to margarine on firmness of brudel cakes prepared with bread flour and baked in microwave oven.....	46
Figure 4.17 Effect of ratio of avocado puree to margarine on volume expansion of brudel cakes prepared with bread flour and baked in microwave oven.....	47
Figure 4.18 Effect of ratio of avocado puree to margarine on °hue of brudel cakes prepared with bread flour and baked in microwave oven.....	48



LIST OF TABLES

	page	
Table 2.1	Chemical composition of avocado puree variety <i>mentega</i>	6
Table 2.2	Fatty acids components in butter and margarine	7
Table 3.1	Brudel cake formulation	18
Table 3.2	Experimental design of main research	19
Table 3.3	Experimental design of main research for selected brudel cakes	22
Table 3.4	°Hue interpretation	27
Table 3.5	Scale used for scoring test	28
Table 3.6	Scale used for hedonic test	28
Table 4.1	Chemical composition of conventional oven baked brudel cake.....	52
Table 4.2	Chemical composition of microwave oven baked brudel cake	53
Table 4.3	Scoring test results of conventional oven baked brudel cake	54
Table 4.4	Scoring test results of microwave oven baked brudel cake	56
Table 4.5	Hedonic test results of control and selected brudel cake.....	58
Table 4.6	Comparison between selected brudel cakes baked in conventional and microwave ovens	59



LIST OF APPENDICES

Appendix A

Moisture Content.....	A-1
-----------------------	-----

Appendix B

Firmness.....	B-1
Volume Expansion.....	B-1
Crumb Lightness.....	B-2
Crumb °Hue.....	B-3
Statistical Analysis.....	B-4

Appendix C

Firmness.....	C-1
Volume Expansion.....	C-1
Crumb Lightness.....	C-2
Crumb °Hue.....	C-3
Statistical Analysis.....	C-4

Appendix D

Firmness.....	D-1
Volume Expansion.....	D-1
Crumb Lightness.....	D-2
Crumb °Hue.....	D-3
Statistical Analysis.....	D-4

Appendix E

Firmness.....	E-1
Volume Expansion.....	E-1
Crumb Lightness.....	E-2
Crumb °Hue.....	E-3
Statistical Analysis.....	E-4

Appendix F

Firmness.....	F-1
Volume Expansion.....	F-1
Crumb Lightness.....	F-2
Crumb °Hue.....	F-3
Statistical Analysis.....	F-4

Appendix G

Firmness.....	G-1
Volume Expansion.....	G-1
Crumb Lightness.....	G-2

Crumb °Hue.....	G-3
Statistical Analysis.....	G-4

Appendix H

Moisture Content.....	H-1
Fat Content.....	H-2
Protein Content	H-4
Ash Content	H-6
Carbohydrate Content.....	H-7
Statistical Analysis of Conventional Oven Baked Brudel Cake	H-9
Statistical Analysis of Microwave Oven Baked Brudel Cake	H-11

Appendix I

Questionnaire for Scoring Test	I-1
Results of Scoring Test of Conventional Oven Baked Brudel Cake	I-2
Statistical Analysis of Scoring Test Results of Conventional Oven Baked Brudel Cake.....	I-8
Results of Scoring Test of Microwave Oven Baked Brudel Cake	I-9
Statistical Analysis of Scoring Test Results of Microwave Oven Baked Brudel Cake.....	I-15
Questionnaire for Hedonic Test	I-17
Results of Hedonic Test of Conventional Oven Baked Brudel Cake	I-18
Statistical Analysis of Hedonic Test Results of Conventional Oven Baked Brudel Cake.....	I-27
Results of Hedonic Test of Microwave Oven Baked Brudel Cake.....	I-28
Statistical Analysis of Hedonic Test Results of Microwave Oven Baked Brudel Cake.....	I-38

Appendix J

Statistical Analysis of Conventional Oven Baked Brudel Cake	J-1
Statistical Analysis of Microwave Oven Baked Brudel Cake	J-3

Appendix K

Documentation of research	K-1
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