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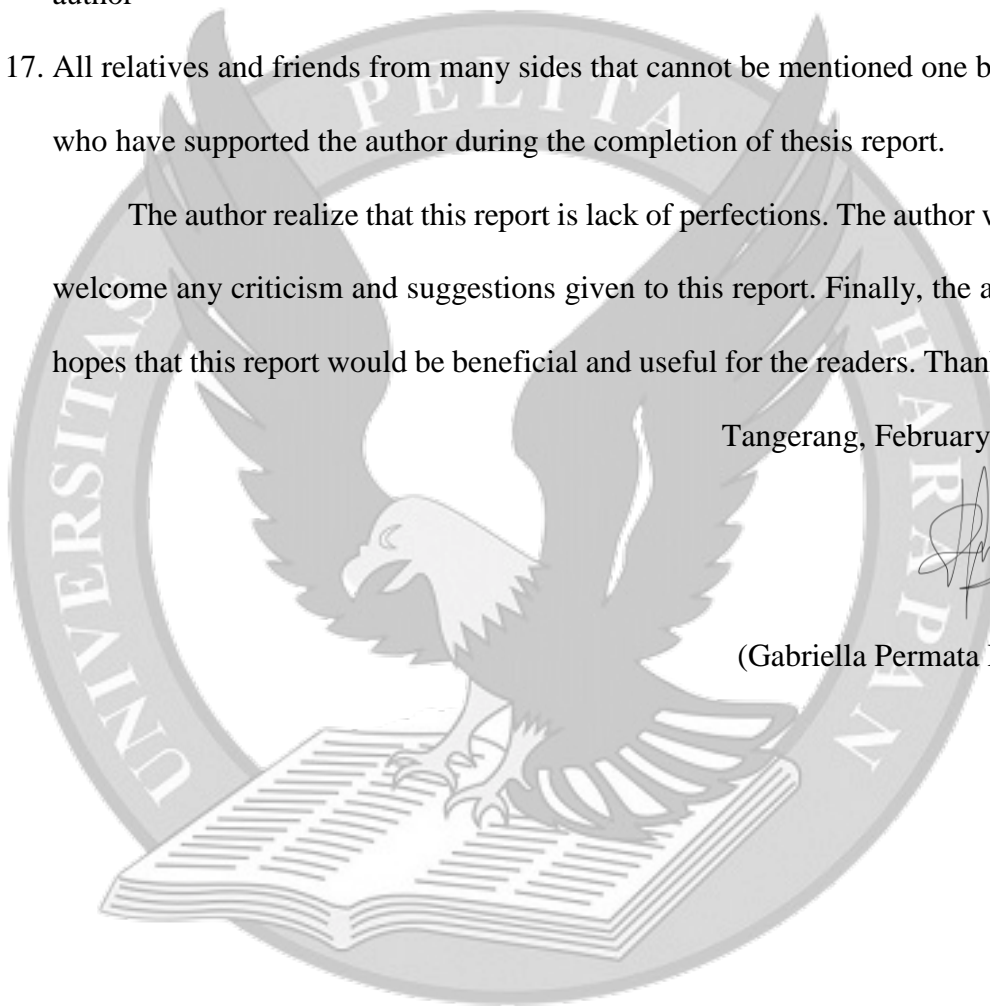
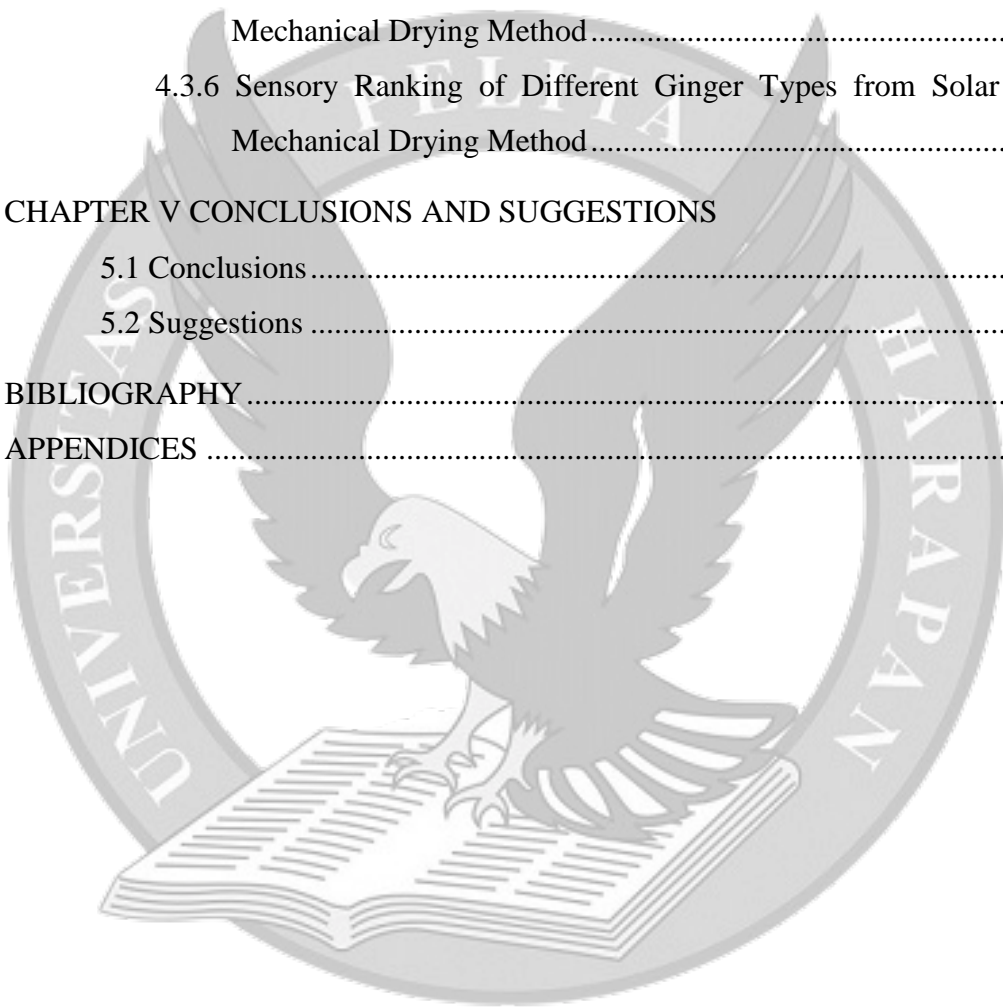


TABLE OF CONTENT

	Page
COVER	
STATEMENT OF THESIS AUTHENTICITY	
APPROVAL BY THESIS SUPERVISOR	
APPROVAL BY THESIS EXAMINATION COMMITTEE	
ABSTRACT.....	v
ACKNOWLEDGEMENTS.....	vi
TABLE OF CONTENT.....	ix
LIST OF FIGURES.....	xii
LIST OF TABLES.....	xiii
LIST OF APPENDICES.....	xv
CHAPTER I INTRODUCTION	
1.1 Background.....	1
1.2 Research Problem.....	3
1.3 Objective.....	4
1.3.1 General Objective.....	4
1.3.2 Specific Objective.....	4
CHAPTER II LITERATURE REVIEW	
2.1 Ginger.....	5
2.1.1 Bioactive Compound.....	7
2.1.2 Effect of Heating towards Ginger's Compound.....	8
2.1.3 Ginger Pre-treatment.....	8
2.1.4 Antioxidant Activity.....	9
2.1.5 Health Benefits.....	11
2.2 Solar Drying Method.....	11
2.2.1 Open Sun Drying.....	12
2.2.2 Sun Screen Drying.....	12
2.3 Mechanical Drying Method.....	13

	Page
2.3.1 Oven	13
2.3.2 Cabinet Drying	14
2.4 Sensory Analysis	14
2.5 Response Surface Methodology	15
 CHAPTER III RESEARCH METHODOLOGY	
3.1 Material and Equipment	16
3.2 Method	17
3.2.1 Preliminary Research	17
3.2.2 Main Research	18
3.3 Experimental Design	20
3.3.1 Preliminary Research	20
3.3.2 Main Research	22
3.4 Method of Analysis	25
3.4.1 Moisture Content (AOAC, 2012)	25
3.4.2 Water Activity (AOAC, 2005)	26
3.4.3 DPPH Free Radical Scavenging Assay (antioxidant activity) (Nielsen, 2017)	26
3.4.4 % Yield (AOAC, 2005)	27
3.4.5 Color Analysis (Johnson <i>et al.</i> , 2015)	27
3.4.6 Organoleptic Analysis	28
 CHAPTER IV RESULT AND DISCUSSION	
4.1 Optimization of Slicing Size and Pre-treatment Method	30
4.1.2 Optimization of Response Analysis	31
4.1.4 Verification Result	37
4.2 Main Research	38
4.2.1 Optimization of Solar Drying Method	38
4.2.2 Optimization of Mechanical Drying Method	50
4.3 Analysis and Comparison between Different Types of Ginger Powder	59

	Page
4.3.1 Moisture Content.....	60
4.3.2 Water Activity	60
4.3.3 Color Analysis.....	61
4.3.4 IC ₅₀ Value	62
4.3.5 Sensory Acceptability of Different Ginger Types from Solar and Mechanical Drying Method.....	64
4.3.6 Sensory Ranking of Different Ginger Types from Solar and Mechanical Drying Method.....	66
 CHAPTER V CONCLUSIONS AND SUGGESTIONS	
5.1 Conclusions	68
5.2 Suggestions	68
BIBLIOGRAPHY	70
APPENDICES	78



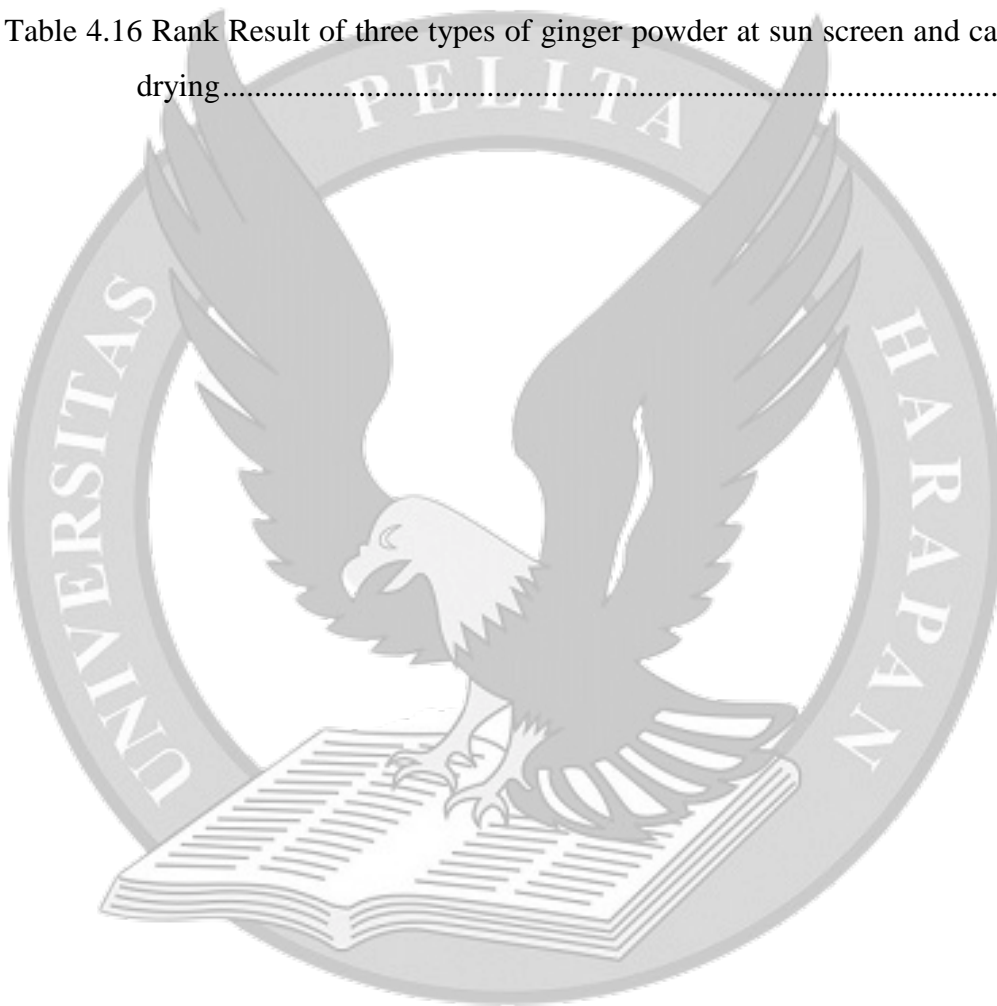
LIST OF FIGURES

	Page
Figure 2.1 (a) <i>jahe gajah</i> , (b) <i>jahe emprit</i> , and (c) <i>jahe merah</i>	6
Figure 3.1 Flowchart of preliminary research.....	18
Figure 3.2 Flowchart of main research	19
Figure 4.1 The effect of slicing size and pre-treatment method towards IC ₅₀ value	32
Figure 4.2 The effect of slicing size and pre-treatment method towards water activity.....	34
Figure 4.3 Three-dimensional plot of IC ₅₀ value analysis at solar drying method	40
Figure 4.4 Three-dimensional surface plot of aroma acceptability analysis.....	43
Figure 4.5 Three-dimensional surface plot of pungency acceptability analysis ...	45
Figure 4.6 Three-dimensional surface plot of bitterness acceptability analysis ...	47
Figure 4.7 Three-dimensional surface plot of IC ₅₀ value analysis	51
Figure 4.8 Three-dimensional surface plot of aroma acceptability analysis.....	53
Figure 4.9 Three-dimensional surface plot of pungency acceptability analysis ...	55
Figure 4.10 Three-dimensional surface plot of bitterness acceptability analysis .	56
Figure 4.11 Effect of drying method and ginger type towards water activity	61
Figure 4.12 Effect of drying method and ginger type towards °Hue value	62
Figure 4.13 Effect of drying method and ginger type towards IC ₅₀	63

LIST OF TABLES

	Page
Table 2.1 Nutritional composition of ginger root	6
Table 3.1 Code and not code for RSM combination (preliminary research)	21
Table 3.2 Experimental design of RSM combination for slicing size and pre-treatment method	21
Table 3.3 Code and not code for RSM combination for solar drying (main research)	23
Table 3.4 Code and not code for RSM combination for mechanical drying (main research).....	23
Table 3.5 Experimental design of RSM combination for solar drying method....	24
Table 3.6 Experimental design of RSM combination for mechanical drying method	24
Table 3.7 Color description based on °Hue.....	28
Table 4.1 Fit summary of responses at preliminary step	31
Table 4.2 Constrains of the factor and responses in optimization	36
Table 4.3 Solution and response prediction	36
Table 4.4 Verification test results of optimum slicing size and pre-treatment method	37
Table 4.5 Fit summary of responses at main research (solar drying)	39
Table 4.6 Constrains of the factor and responses in formula optimization.....	48
Table 4.7 Solution and response prediction	49
Table 4.8 Verification test results of optimum drying time, soaking time, and solar drying method.....	50
Table 4.9 Fit summary of responses at main research (mechanical drying)	51
Table 4.10 Constrains of the factor and responses in formula optimization.....	58
Table 4.11 Solution and response prediction	58
Table 4.12 Verification test results of optimum drying time, soaking time, and mechanical drying method.....	59

	Page
Table 4.13 Average Results of ginger powder analysis from solar drying and mechanical drying method.....	59
Table 4.14 Effect of drying method and ginger type towards moisture content...	60
Table 4.15 Sensory acceptance of three types of ginger powder at sun screen and cabinet drying	65
Table 4.16 Rank Result of three types of ginger powder at sun screen and cabinet drying.....	66



LIST OF APPENDICES

	Page
Appendix A. Identification Result of Ginger Plant.....	A-1
Appendix B. Results of Water Activity at Preliminary Step	B-1
Appendix C. Results of Moisture Content (Distillation Method) at Preliminary Step	C-1
Appendix D. Results of IC ₅₀ value in Determination of Optimum Slicing Size and Pre-treatment Method	D-1
Appendix E. Results of Water Activity and IC ₅₀ at RSM of Preliminary Step.....	E-1
Appendix F. Statistical Analyses for Determination of Optimum Slicing Size and Pre-treatment Method Using RSM	F-1
Appendix G. Results of Verification at Preliminary Step.....	G-1
Appendix H. Results of Moisture Content (Distillation Method) at Solar Drying Method.....	H-1
Appendix I. Results of IC ₅₀ Value in Determination of Optimum Drying Time, Soaking Time and Solar Drying Method.....	I-1
Appendix J. Sensory Test Questionnaires.....	J-1
Appendix K. Results of Hedonic Test(Aroma) at Solar Drying Method.....	K-1
Appendix L. Results of Hedonic Test(Pungency) at Solar Drying Method	L-1
Appendix M. Results of Hedonic Test(Bitterness) in Solar Drying Method....	M-1
Appendix N. Results of IC ₅₀ and Hedonic Test at RSM of Solar Drying Method.....	N-1
Appendix O. Statistical Analyses for Determination of Optimum Drying Time, Soaking Time, and Solar Drying Method Using RSM.....	O-1
Appendix P. Results of Verification at Solar Drying Method	P-1
Appendix Q. Results of Moisture Content (Distillation Method) at Mechanical Drying Method	Q-1
Appendix R. Results of IC ₅₀ Value in Determination of Optimum Drying Time, Soaking Time and Mechanical Drying Method	R-1

	Page
Appendix S. Results of Hedonic Test(Aroma) in Mechanical Drying Method	S-1
Appendix T. Results of Hedonic Test(Pungency) in Mechanical Drying Method.....	T-1
Appendix U. Results of Hedonic Test(Bitterness) in Mechanical Drying Method.....	U-1
Appendix V. Results of IC ₅₀ and Hedonic Test at RSM of Mechanical Drying Method.....	V-1
Appendix W. Statistical Analyses for Determination of Optimum Drying Time, Soaking Time, and Mechanical Drying Method Using RSM ..	W-1
Appendix X. Results of Verification at Mechanical Drying Method	X-1
Appendix Y. Results of Comparison between Different Types of Ginger Powder	Y-1
Appendix Z. Statistical Analysis of Comparison between Different Types of Ginger Powder.....	Z-1
Appendix AA. Figure of Solar Drying Methods.....	AA-1

