ABSTRACT

THE INFLUENCE OF CaCl₂ AND SOAKING TIME TO ORGANOLEPTIC PROPERTIES OF MULI BANANA CRACKER (Musa paradisiaca L.) WITH VACUUM FRYING

By

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The ripe muli banana cracker processing is very sensitive to high temperature condition therefore it needs a frying process of low temperature and pressure; is needed the lack of the cracker texture certainly influences the overall quality, so a firming a sent is needed. The objective of this research was to find the best CaCl₂ concentration, soaking time, and their interaction effect in processing vacuum fried muli banana cracker with the best organoleptic properties. This experiment was factorial and arranged in a completely random group design. The first factor was the CaCl₂ concentration (K) and the second factor was soaking time (T) with three replications. The CaCl₂ concentration consists of three levels; 1% (K1), 2% (K2), and 3% (K3). The soaking times were 10 minutes (T1), 20 minutes (T2), and 30 minutes (T3). Weight of each sample was 2 kg. The data were analyzed using analysis of variance. The homogeneity of the data was tested with Bartlet test, and the additivity was tested using Tuckey test. Data were further analyzed using honest significant difference (HSD) 5% level of significant. The best muli banana cracker was found in treatment of 1% CaCl₂, and dipped for 10 min. The
best cracker was described as having a typical banana aroma, brown yellow color, sweet and little bit saw, no after taste and crunchy. The overall acceptance has preferred.

Keywords: *muli* banana, vacuum frying, cracker, CaCl₂, sensory test.