

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 agent 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 Bartlett test, and the additivity was tested using Tukey 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 salty, no after taste and crunchy. The overall acceptance was preferred.

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