

## **ABSTRACT**

### **THE EFFECT OF HEATING TIME AND VARIANT OF MILK TO ORGANOLEPTIC PROPERTIES OF MILK CARAMEL CANDY**

**By**

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Milk caramel candy is one of dairy products. Different heating times and variant of milk in the manufacture of milk caramel candy would produce different characteristics. This research was aimed to know the optimal heating time and variant of milk which produce the best organoleptic properties of milk caramel candy.

The research was arranged by a multiple treatment in a structured Complete Randomized Group Design in three replications. The first factor was heating time and the second factor was variant of milk. Heating time treatment consisted of 5 minutes (L1), 10 minutes (L2), 15 minutes (L3), and 20 minutes (L4). Variant of milk consisted of goat milk (K1) and cow milk (K2). The data were analyzed by using Bartlett Test and Tuckey Test was used for their homogeneity and additivity. Then they were analyzed further using HSD each at level 1% or 5% to look for the differences organoleptic properties of milk caramel candy. The best treatment from HSD were analyzed further using description test with free choice profiling

to know organoleptic properties description of milk caramel candy. The best treatment were analyzed water content, ash value, and reducing sugar.

The result showed that goat milk in 10 minutes produce the best organoleptic properties with colour score 4,23 (brown), texture score 3,73 (rather soft), taste score 3,55 (sweet), flavour score 3,45 (rather caramel), water content 7,09%, ash value 1,25%, and reducing sugar 4,91% that fulfilled SNI 3547.2-2008.

Description of goat milk caramel candy with based on free choice profiling had soft, smooth and compact texture, and also sensation of sticky, dense, and chewy; brown colour, rather dark brown, light brown, and fawn colour; sweet taste and also milk and caramel taste; and caramel and milk flavour and also a bit fishy.

Keyword : variant of milk, heating time, milk caramel candy, attributes sensory