

ABSTRACT

THE EFFECT OF SUGAR ADDITION IN PROCESSING CHOCOLATE DODOL

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The aim of the research was to find out the best concentration of sugar addition to get the best organoleptic characteristic and water content according to Indonesia Standard of chocolate dodol, and to find out storage time with organoleptic characteristic and the total mold analysis of the best chocolate dodol. This research was designed in a Completely Randomized Block Design with 4 replication. The treatments had 6 levels concentration of sugar addition, that were G1 = 20%, G2 = 25%, G3 = 30%, G4 = 35%, G5 = 40%, G6 = 45%. The data were analyzed using Barlett test to find homogeneity, furthermore the Tuckey test was used to test the additivity, then the data were further analyzed with Honestly Significant Difference (HSD) test on level of 5%. The research results showed that G4 (35% sugar) are the best concentration of sugar addition with a plastic texture, brown color, flavor of chocolate, taste of sweet, water content 16,87%, ash content 0,51%, sucrose content 43,02%, fat content 2,62%, protein content 3,84%, and carbohydrate content of 85,14%. The results of the total mold

analysis and two sample test showed that the best chocolate dodol can be storage until 5 days with $1,84 \times 10^2$ colony/g the total mold and hasn't changes.

Keywords: chocolate dodol, sugar.