ABSTRACT

FORMULATION OF VIRGIN COCONUT OIL (VCO) AND EMULSIFIER LECHITIN OF SOY TO EMULTION STABILITY AND SENSORY CHARACTERISTIC THE RED BEANS PASTE

By

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Red beans and VCO are kind of foods produced abundantly in Indonesia, but these were underutilized. In this research, red beans and VCO were processed into red beans paste product as food diversification efforts. The objective of this research was to obtain the best formulation of VCO and lechitin addition to produce the best emulsion stability and sensory characteristic of the red beans paste. The experiment was arranged in a Complete Randomized Block Design (CRBD) with one factor and four repetitions. The treatments had 6 comparison levels of VCO and lechitin (K), that were K1 (30%:0.25%), K2 (45%:0.25%), K3 (60%:0.25%), K4 (30%:0.5%), K4 (45%:0.5%), and K6 (60%:0.5%). The data were analyzed using Barlett test to find homogenity, furthermore the Tuckey test was used to test the additivity. The data were analyzed using ANOVA to get error variance estimators and significant test to knew effect between treatments, then the data were further analyzed with Least Significant Difference (LCD) test level at 5% and 1% level. The research results showed that K4 are the best formulation to produce red beans paste with the score of texture was 3.450
(somewhat like), the score of color was 3,675 (like), the score of flavor was 3,650 (like), the score of taste was 3,775 (like), the score of spreadability was 3,375 (like), and the emulsion stability was 0,247%. The proximate analyzed of K4 resulted that the moisture, fat, carbohydrate, protein, ashes, and crude fiber contents were 30,01%, 11,57%, 50,45%, 6,48%, 1,49 %, and 8,97%, respectively.

**Keywords: red bean paste, VCO, lechitin, emulsion stability**