

ABSTRACT

CHEMICAL AND MICROBIOLOGICAL PROPERTIES OF JORUK WITH THE ADDITION OF DIFFERENT CONCENTRATIONS OF PALM SUGAR

By

Novia Sella

The aims of this research were to characterize joruk by adding different concentrations of palm sugar and to acquire the concentration of palm sugar which produces joruk with the best chemical and microbiological properties. The experiment was arranged in a non factorial Random Complete Block Design (RCBD) in four replications. The treatment given on each replication was the concentration of palm sugar (G) that consisted of six different levels, they were 10% (G1), 15%(G2), 20% (G3), 25% (G4), 30% (G5), and 35% (G6) (h/h). The homogeneity and additivity of the data were evaluated by using Bartlet and Tuckey tests, then were continued by using BNT of 5%.

The results showed that the addition of palm sugar in different concentrations gave real effect to the total acid, total Lactic Acid Bacteria (LAB), and water content. The addition of 30% of palm sugar produced joruk with the best chemical and microbiological properties. These chemical and microbiological characters were pH

of 5,92, total lactic acid of 2,88 %, total LAB of 10,54 log cfu/g, TVN of 156,32 mg/100 g, and water content of 56,92 %.

Keywords: Bekasam, chemical and microbiological properties, palm sugar.