

ABSTRACT

Pangesti Utami. B1910445. Physicochemical and Sensory Characteristics of Cendol Added with Red Kidney Bean Flour (*Phaseolus vulgaris*). Undergraduate Thesis. Supervised by Rosy Hutami and Tiana Fitrilia.

Cendol is an Indonesian traditional drink that has high carbohydrate but low other nutrients. This study aims to improve the physicochemical and sensory qualities of cendol with the addition of red kidney bean flour. The design of this study used a one factor completely randomized design (CRD) with three treatment levels. The results show the addition of red kidney bean flour had an effect on physical characteristics (hardness, springiness, cohesiveness) as well as sensory and hedonic quality characteristics of cendol grain color parameter. The selected cendol is cendol with the addition of 15% red bean flour (A3) was significantly different from control cendol on chemical characteristics (ash content), sensory quality characteristics (color, aroma, taste) and hedonic cendol grains (color, aroma, taste, texture, overall). The selected cendol has an average value of physicochemical characteristics that moisture content is 83,94%, ash content is 2,32%, fat content is 1,28%, protein content is 2,76%, carbohydrate content is 9,73%, crude fiber content is 2,41%, hardness is 166,90 gf, springiness is 88,40%, and cohesiveness is 0.4772. The sensory quality characteristics of the selected cendol is color towards dark green, aroma towards beany aroma, taste towards not tasty, and texture towards not chewy. The selected cendol grain has hedonic value of color, aroma, taste, texture and overall towards to dislike extremely. The hedonic value of selected cendol drink has neutral aroma, taste and overall, while the color and texture towards to dislike extremely.

Keywords: cendol, physicochemical, red kidney bean flour, sensory

ABSTRAK

Pangesti Utami. B1910445. Karakteristik Fisikokimia dan Sensori Cendol dengan Penambahan Tepung Kacang Merah (*Phaseolus vulgaris*). Skripsi. Di bawah bimbingan Rosy Hutami dan Tiana Fitrilia.

Cendol merupakan minuman tradisional Indonesia yang tinggi karbohidrat namun rendah zat gizi lainnya. Penelitian ini bertujuan untuk meningkatkan mutu fisikokimia dan sensori cendol dengan penambahan tepung kacang merah. Rancangan penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor dengan tiga taraf perlakuan. Hasil penelitian menunjukkan penambahan tepung kacang merah memberikan pengaruh terhadap karakteristik fisik (kekerasan, kekenyalan, daya kohesif) serta karakteristik mutu sensori dan hedonik bulir cendol parameter warna. Cendol terpilih yaitu cendol dengan penambahan tepung kacang merah 15% (A3) berbeda nyata dengan cendol kontrol pada karakteristik kimia (kadar abu), karakteristik mutu sensori (warna, aroma, rasa) dan hedonik bulir cendol (warna, aroma, rasa, tekstur, dan *overall*). Cendol terpilih memiliki nilai rata-rata karakteristik fisikokimia yaitu kadar air 83,94%, kadar abu 2,32%, kadar lemak 1,28%, kadar protein 2,76%, kadar karbohidrat 9,73% dan kadar serat kasar 2,41%, kekerasan 166,90 gf, kekenyalan 88,40%, dan daya kohesif 0,4772. Karakteristik mutu sensori cendol terpilih yaitu warna mengarah ke arah hijau gelap, aroma mengarah ke arah langu, rasa mengarah ke arah tidak gurih, dan tekstur mengarah ke arah tidak kenyal. Bulir cendol terpilih memiliki nilai hedonik warna, aroma, rasa, tekstur dan *overall* mengarah ke arah sangat tidak suka. Nilai hedonik minuman cendol terpilih memiliki aroma, rasa dan *overall* netral, sedangkan warna dan tekstur mengarah ke arah sangat tidak suka.

Kata kunci: cendol, fisikokimia, sensori, tepung kacang merah