

ABSTRAK**UJI KANDUNGAN PROTEIN TOTAL, ASAM TOTAL DAN KESUKAAN
YOGHURT CANGLO (KACANG TOLO) DENGAN VARIASI BERAT DAUN
PANDAN (*Pandanus amaryllifolius* Roxb.)**

**Eva Rista Uwa
Universitas Sanata Dharma
2019**

Biji-bijian dapat diolah menjadi susu sehingga meningkatkan daya cerna. Biji canglo memiliki kandungan protein cukup tinggi setara dengan kacang hijau. Biji canglo dapat diolah menjadi yoghurt. Dalam pembuatan yoghurt canglo ditambahkan daun pandan sebagai perisa alami. Penelitian ini bertujuan untuk mengetahui kadar protein total, asam total, yoghurt canglo yang paling disukai panelis dan mutu yoghurt canglo berdasarkan SNI tahun 2009 untuk kriteria uji protein dan asam total.

Desain penelitian yang digunakan yaitu rancangan acak lengkap (RAL) satu faktorial yaitu variasi berat daun pandan sebanyak 1 g, 3 g dan 5 g. Variabel terikat antara lain kadar kadar protein, asam total dan tingkat kesukaan terhadap yoghurt canglo. Pengukuran kadar protein dilakukan dengan metode Kjeldahl, asam total dengan metode titrasi asam basa dan tingkat kesukaan melalui kuisioner uji kesukaan yang dianalisis secara deskriptif.

Hasil analisis menunjukkan bahwa kadar protein yoghurt canglo paling tinggi pada perlakuan dengan penambahan 5 g daun pandan sedangkan paling rendah pada kontrol dengan kadar protein berturut-turut 2,22 % dan 1,29 %. Kadar asam total tertinggi pada perlakuan penambahan 3 g daun pandan dan kontrol sedangkan terendah pada penambahan 1 g daun pandan dengan kadar asam total berturut-turut 0,82 % dan 0,64 %. Tingkat kesukaan yoghurt canglo tertinggi pada penambahan 3 g daun pandan sedangkan terendah pada kontrol. Sehingga dapat disimpulkan bahwa kadar protein total yoghurt canglo berkisar antara 1,29-2,22 % belum memenuhi SNI, kadar protein total 0,64-0,82 % memenuhi SNI, yoghurt C paling disukai panelis.

Kata kunci: Biji canglo, daun pandan, yoghurt, protein total, asam total, tingkat kesukaan, SNI yoghurt

ABSTRACT**TOTAL PROTEIN CONTENT TEST, TOTAL ACID AND PREFERENCE OF CANGLO (COWPEA) YOGHURT WITH WEIGHT VARIATIONS OF PANDANUS LEAVES (*Pandanus amaryllifolius* Roxb.)**

Eva Rista Uwa
Sanata Dharma University
2019

Seeds could be made into milk that can improve our digestive system. A red mung bean has the same protein level as a Mung bean. A red mung bean could also be made into a yoghurt. In the process of making the red mung bean yoghurt, it is mixed with the pandan leaves as the natural flavor. This study aims to find the total protein and acid content of the red mung bean yoghurt that mostly liked by the panelist and the quality of the red mung bean yoghurt based on the 2009 SNI for the total protein and acid content criteria.

The research method was Fully Randomized Design with one factorial which is the weight variation of the pandan leaves as much as 1 g, 3 g, and 5 g. The Dependent Variables are the total protein content, acid content, and the contentment level of red mung bean. The total protein content calculation was done with Kjeldahl method, acid content total with acid-base titration method and the contentment level by using the contentment level questionnaire that was analyzed in a descriptive way.

The result shows that the protein content found highest when 5 g of pandan leaves was added and the lowest when the protein content are 2,22 % and 1,29 %. the acid content found highest when 3 g of pandan leaves was added and the lowest when 1g of pandan leaves was added with the acid total of 0,82 % and 0,64 %. The contentment level of a red mung bean Yoghurt is found when 3 g of pandan leaves was added. In conclusion, the total protein content of red mung bean yoghurt is between 1,29-2,22 % which is not fulfil the standard of SNI, the total acid content is 0,64-0,82 % which fulfil the SNI standard, and C yoghurt is the panelist's favourite.

Keywords: *Red mung bean, pandan leaves , yoghurt, total protein content, total acid content, contentment level, yoghurt's SNI.*