ABSTRACT

THE EFFECT OF THE PROCESSING METHODS AND WATER TO SOYBEAN RATIO ON THE QUALITY OF SOYMILK

(Glycine max L. Merr)

The aim of this research was to study the effect of the processing method and water to soybean ratio on the soymilk.

The research had been performed using factorial Completely Randomized Design (CRD) with two factors, i.e. Method of Processing (M1, M2, M3, M4) and Water to Soybean Ratio (1:7, 1:8, 1:9, 1:10). Parameters analysed were total protein content, fat content, ash content and organoleptic value.

The results show that the processing method had highly significant effect on ash content and significant effect on protein content and organoleptic value but not fat content.

The water to soybean ratio had highly significant effect on protein content and ash content and significant effect on fat content but not organoleptic value.

The combination of processing method and water to soybean ratio had not significant effect on protein content, fat content, ash content and organoleptic value.

The second method and 1:7 water to soybean ratio produced the better and acceptable quality of soymilk.

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May, 2004
Date

Keywords: Soymilk, processing method, water to soybean ratio, protein, fat, ash content and organoleptic value.