ABSTRACT

ADELIA UTARI SIREGAR: The formulation of instant arsik powder using andaliman with asam gelugor and ratio of stabilizer, supervised by Herla Rusmarilin and Mimi Nurminah.

This research was conducted to find the right formulation of instant arsik powder by using andaliman and asam gelugor, and ratio of stabilizer. This research was conducted at Laboratory of Food Technology, Faculty of Agriculture, University of Sumatera Utara, Medan, using completely randomized design with two factors, i.e. ratio of andaliman and asam gelugor (A) : (70%:30% ; 60%: 40% ; 50%:50%) and ratio of arabic gum and gelatine (E) : (100%:0% ; 75%:25% ; 50%:50% ; 25%:75% ; 0%:100%).

The results showed instant arsik powder that had the best quality was at ratio of andaliman and asam gelugor of (70% : 30%) and ratio of arabic gum and gelatine of (0% : 100%), with water content 7.3236%, ash content 7.3164%, protein content 1.0469%, fat content 6.4834%, fiber content 3.2019%, value of pH 3.9430, total acid 0.5796, solubility 69.7804%, value of colour 71.1659, total microbial 3.2 x 10^5, the hedonic value of taste 4.3, the hedonic value of colour 3.9, the score value of colour 4.2, and the hedonic value of aroma 3.9, Antioxidant activity 52.69 µg/ml and VRS (volatile reducing substance) 75 mgrek/g.

Keyword: Andaliman, asam gelugor, arabic gum, gelatine, instant arsik powder