

## ABSTRACT



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**FORMULATION OF SOY MILK (*Glycine max*) WITH JEWAWUT (*Setaria italica*) ADDITIONED**

**xviii, VI Chapters, 105 Pages, 12 Tables, 5 Pictures, 17 Attachments**

**Background:** Not all people can consume milk. The presence of lactose and casein content can aggravate clinical symptoms in people with autism and celiac disease. So that there is need alternative milk substitute of animal milk that is soy milk without lactose and casein and addition of low gluten cereals.

**Objective:** To analyze carbohydrate content, protein, fat, water, ash and viscosity and organoleptic test and on soy milk with jewawut additioned.

**Method:** The pure experimental research, with completely randomized design. Statistical analysis using Oneway Anova test and continued with Duncan's Multiple Range test in  $\alpha = 5\%$ . The Panelists in this study are rather skilled panelists drawn from students of nutrition sciences Esa Unggul University.

**Result:** Based on the research it said that soy milk with jewawut added is selected from organoleptic test is F1 (180 ml : 20 g) with carbohydrate content  $5.60 \pm 2.14$ , protein  $1.43 \pm 0.02$ , fat  $0.68 \pm 0.01$ , water content  $91.63 \pm 2.14$ , ash content  $0.66 \pm 0.01$ , calcium  $15.60$  mg, kalori  $34 \pm 8.60$  and viscosity  $1.27 \pm 0.02$ .

**Conclusion:** Soy mik with jewawut added effect the carbohydrate content, protein, fat, water, ash, calcium content, kalori value, viscosity, hedonic test and hedonic quality on soy milk with jewawut additioned.

**Keywords:** Soy Milk, Jewawut, Viscosity, Nutrition Values, Organoleptic.

**Bibiliography:** 41 (1995 - 2017)