

ABSTRACT



UNIVERSITAS
ESA UNGGUL
FACULTY OF HEALTH-SCIENCE
NUTRITION SCIENCE STUDY PROGRAM
UNDERGRADUATE THESIS, FEBRUARY 2017

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The Influence of Addition of The Black Sticky Rice Flour (*Oryza sativa*, G.) and Mung Bean Flour (*Vigna radiata*) toward The Nutrition Value and Acceptance Level of Red Bean *Timphan* (*Phaseolus vulgaris*, L.)

xviii, VI Chapters, 94 Pages, 15 Tabela, 5 Pictures, 10 Graphic, 5 Attachments

Background : *Timphan* is made from sticky rice flour with the combination of coconut, and soursop. *Timphan* does not have many modification and it has a high nutrition content that is rich of carbohydrate and fat, meanwhile, the protein is limited. As the counterpart of the macro nutritious essence, the existence of food modification with the black sticky rice flour as the basic material and mung bean flour, including the content material added with red bean on *timphan*.

Objective : To analyze the influence of addition of black sticky rice flour (*Oryza sativa*, G.) and mung bean flour (*Vigna radiata*) toward nutrition value and acceptance level of red bean *timphan* (*Phaseolus vulgaris*, L.).

Method : This research is an experimental research, with the completely randomized design (RAL) non factorial, 4 formulations, 2 times of repeated test. The comparison of black sticky rice flour and mung bean flour is T0 250:0, T1 225:25, T2 200:50, T3 175:75. Hedonic test is conducted on untrained panelist who are as many as 30 panelists. The data analysis employs *one way* ANOVA with the further test by Bonferroni.

Result : There are a difference on acceptance level rate of taste, aroma and *timphan* texture ($P < 0,05$). The acceptance level of color of *timphan* does not have any difference ($P > 0,05$).

Conclusion : The best nutrition value of *timphan* is on T2 formulation, but that is still below SNI standard. The best acceptance level of *timphan* is on T1 formulation.

Key Words : Black Sticky Rice Flour, Mung Bean Flour, Red Bean *Timphan*

References : 55 (1978-2016)