

## ABSTRACT



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### **EVALUATION OF THE VALUE OF NUTRITION AND ACTIVITY ANTIOXIDANT PRODUCTS CREAM probiotic *Lactobacillus casei* enriched PURE TOMATO (*Lycopersicum esculentum* Mill) AND CONCENTRATE KORO BENGUK (*Mucuna pruriens*)**

IX, VI chapters, 100 pages, 17 pictures, 29 tables, 6 Appendix

**Background:** Cream of probiotic-enriched tomatoes and lima surly that jaramg utilized community is expected to increase the antioxidant capacity and enhance the nutritional value that can inhibit free radicals and meet nutrition.

**Objective:** To determine the nutritional value of cream probiotik enriched tomatoes and lima surly to the organoleptic properties, the proximate analysis, high levels of antioxidants, ALT, total lactic acid bacteria, and fiber content

**Methods:** This research is an experimental study with 4 levels of treatment that is F1 0% , F2 25%: 10%, F3 17.5%: 17.5%, and F4 10%: 25%. Chemical test done of the proximate analysis, high levels of antioxidants, ALT, total lactic acid bacteria, and fiber content. Organoleptic test using a *Visual Analogue Scale* with 25 trained panelists somewhat. The statistical test used is *One Way Anova* (95% CI) and a further test Bonferroni.

**Results:** This study showed that the probiotic product F4 cream increases protein content 7:54%, 43.17% carbohydrate, fat 6:07%, 42.78% water, ash 0:45%, 3.8% crude fiber, antioxidants 2.13mg / mL and ALT  $3.4 \times 10^4$  and BAL  $2.6 \times 10^4$ . Based on the most preferred level of preference is a probiotic cream product F1 0%. This study indicate that the addition of tomato puree and concentrate koro surly have real influence with the acceptance of the parameters of taste, color, and aroma ( $P < 0.05$ ). sedamngkan texture and preference level has no significant effect ( $p > 0.05$ ).

**Conclusion:** The more the addition of koro surly it will increase the levels of a protein, crude fiber, and the strength of antioxidant activity in probiotic cream product. Probiotic cream product is the most preferred panelists with F1 without additions. It is expected that further research on probiotics cream so that the cream produced has the taste, color, and aroma attractive.

Keywords: probiotic cream, tomatoes, lima surly, crude fiber content, antioxidants.

Bibliography: 81 (1977 - 2017)