

ABSTRAK

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Program Studi : Teknologi Industri Pertanian
Judul : Pendugaan Umur Simpan *Brownies Crispy Kacang Koro Pedang (Canavalia ensiformis)*
Dosen Pembimbing 1 : Ir. Muhami, MS., IPM
Dosen Pembimbing 2 : Ir. Shinta Leonita, S.TP., M.Si

Brownies crispy kacang koro pedang (*Canavalia ensiformis*) termasuk ke dalam golongan kukis. *Brownies crispy* kacang koro pedang terbuat dari campuran tepung kacang koro pedang, tepung mocaf (*Modified Cassava Flour*), *dark compound chocolate*, margarin, telur, gula halus, dan vanilla ekstrak. Produk ini sudah dipasarkan ke wilayah Tangerang Selatan, Kota Tangerang, dan Kota Bogor, walaupun pada label kemasan belum ada informasi tentang kadaluarsa produk. Oleh karena itu perlu dilakukan penelitian pendugaan umur simpan. Tujuan penelitian ini adalah mendapatkan umur simpan *brownies crispy* kacang koro pedang dengan parameter kadar air menggunakan metode ASLT (*Accelerated Shelf Life Test*). Percobaan ini dilakukan pada suhu penyimpanan yang digunakan adalah 10°C, 25°C, dan 40°C dengan pengamatan pada hari ke 7, 14, 21, dan 28, dilakukan analisis kadar air dan kadar asam lemak bebas. Berdasarkan hasil analisis dengan parameter kritis kadar air diperoleh umur simpan produk paling lama pada suhu 10°C yaitu 36,5 hari.

Kata Kunci : *brownies crispy*, kacang koro pedang, umur simpan, kadar air, ASLT

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Crispy brownies of jack beans (Canavalia ensiformis) belong to the group of cookies. Crispy brownies are made from a mixture of jack bean flour, mocaf flour (Modified Cassava Flour), dark compound chocolate, margarine, eggs, powdered sugar, and vanilla extract. This product has been marketed to the South Tangerang area, Tangerang City, and Bogor City, although there is no information about the expiration of the product on the packaging label. Therefore, it is necessary to conduct research to estimate the shelf life. The purpose of this study is to obtain the shelf life of crispy brownies with water content parameters using the ASLT (Accelerated Shelf Life Test) method. This experiment was carried out at the storage temperatures used at 10°C, 25°C, and 40°C with observations on days 7, 14, 21, and 28, water content and free fatty acid content analysis was carried out. Based on the results of the analysis with critical parameters of moisture content, the longest shelf life of the product was obtained at a temperature of 10 °C, which is 36,5 days.

Keywords: crispy brownies, Jack Beans, shelf life, moisture content, ASLT