

Pengembangan Pembuatan Santan Awet

Oleh :

M.A. Dachlan, Dewi Sutrisniati dan Shinta Damerys Sirait¹⁾

¹⁾ Staf Balai Pengembangan Makanan, Minuman dan Phytokimia

Balai Besar Industri Hasil Pertanian (BBIHP)

SUMMARY

The preservation of coconut milk by sterilization had been studied. Coconut milk was made from white coconut meat after being blanched for 1 minute in boiling water. The extraction of the milk was done manually with addition of three parts of water to the grted coconut meat. The cream (milk concentrate) was separated from the aqueus portion (whey) by storing the milk in 5 – 10 ° C.

To prevent spoilage during cooing, 500 ppm of sodium metabisulfite was added to the milk before, the cooling process. The addition of 600 ppm of sodium metabisulfite to the cream before sterilization was also tried to obtain better colour of sterilized coconut milk. To preserve the emulsion, 1% of CMC and 0,1% of tween 80 by weight of cream was used as stabilizer. Sterilization of coconut milk in 400 g can container was carried out in 10 lbs and 15 lbs for 60-75 minutes. The consumer preference test was conducted using hedonic scale.

The results showed that all of the treatments produced coconut milk, which were accepted bythe consumers. The addition of sodium metabisulfite gave a whiter product, but gave also undesirable sulfite flavor. The addition of 1% of CMC and 0,1% of tween 80 by weight of cream, and sterilization in 10 lbs for 60 minutes produced milk with good emulsion, colour and flavor.

Analisa Pengeringan Gabah Dengan Alat Pengering Tipe Bak (Batch Dryer)

Oleh :

Rizal Alamsyah¹⁾, Kamaruddin Abdullah²⁾ dan Eriyatno³⁾

¹⁾ Staf Balai Pengembangan Makanan, Minuman dan Phytokimia
Balai Besar Industri Hasil Pertanian (BBIHP)

²⁾ Staf pengajar pada jurusan Mekanisasi Pertanian, Fakultas Teknologi
Pertanian, Institut Pertanian Bogor

³⁾ Staf pengajar pada jurusan Teknologi Industri, Fakultas Teknologi Industri,
Institut Pertanian Bogor

ABSTRACT

A simulation approach in the form of mathematical model of rough rice dryng in batch dryer is method which can be used to illustrate the rough rice dryer's performance without any prior experiment. Formulatin of the drying models are based on energy and drying air mass balance with consideration of the properties of the air such as the heat of evaporation (h_{fg}), the specific heat of drying air (c_p) and the changes in the drying parameters such as drying constant (k) and the rough rice equilibrium moisture content (M_e).

The result of the rough rice dryer's performance by simulation approached the result of the rough rice dryer's performance by empirical experiment.

Volume 1 Nomor. 1, Tahun: 1984

**Effect of Potassium Sorbate on The Growth of SALMONELLA SENFTENBERG
in Prawn Homogenate**

A.BASRAH ENIE¹⁾

¹⁾ The Food Research Institute, Institute for R& D of Agro-
Based Industry (IRDABI/BBIHP), Ministry of Industry, Bogor.

ABSTRAK

Penelitian ini mengenai pengaruh penambahan kalium sorbet terhadap pertumbuhan bakteri (*Salmonella Senftenberg*) dalam udang yang telah dihancurkan telah dilakukan. Contoh disimpan pada suhu 5° C dan diperiksa pada selang waktu 0, 7, 14, 28 dan 35 hari. Jumlah bakteri (CFU ml⁻¹) dalam contoh yang menandung 0,1% sorbet dan pada contoh kontrol tidak ada perbedaan yang nyata. Akan tetapi pengaruh penghambatan terhadap pertumbuhan bakteri secara nyata dapat dilihat pada contoh yang ditambah 0,2 atau 0,3% sorbet.