



POTENCY OF INDONESIA NATIVE SPICES AS UNPLEASANT SENSORY REMOVER IN HIGH PROTEIN AND FIBER OKARA-BASED SNACK BAR

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ABSTRACT

A snack bar of tofu dregs or okara flour and local Bambara groundnut was the protein and fiber-rich food product; however, it had unpleasant odors. This research aimed to utilize cinnamon, ginger, and pandan leaves to improve snack bar products' sensory profile based on okara and local Bambara groundnut. The method used was Rate-All-That Apply, which included determining sensory attributes through Focus Group Discussion and panelist sensory testing. There were six treatments: the ratio of cinnamon, ginger, and pandan leaf powder of 1% and 2%, respectively, to the formulation. The data analysis used was the Friedman and Nemenyi Test, Principal Component Analysis (PCA), and Preferences Mapping in XLSTAT 2019 software. The results showed that snack bars have 17 sensory attributes, where the attributes of cinnamon taste and aroma, ginger taste and aroma, pandan taste and aroma, and bitter aftertaste have significant differences. In addition, all panelists gave the highest preference for the snack bar by adding 1% pandan leaf powder, which could eliminate unpleasant odors in the snack bar. Its dominant sensory attributes were sweetness, salty taste, nutty flavor, pandan leaf taste and aroma, baked product aroma, and fudgy, crumbly, and starchy textures.
