

DEVELOPMENT OF CANDLENUT MILK

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BACHELOR'S DEGREE
In

FOOD TECHNOLOGY
FACULTY OF LIFE SCIENCES AND TECHNOLOGY



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August 2015

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Revision after Thesis Defense on 13th August 2015

STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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ABSTRACT

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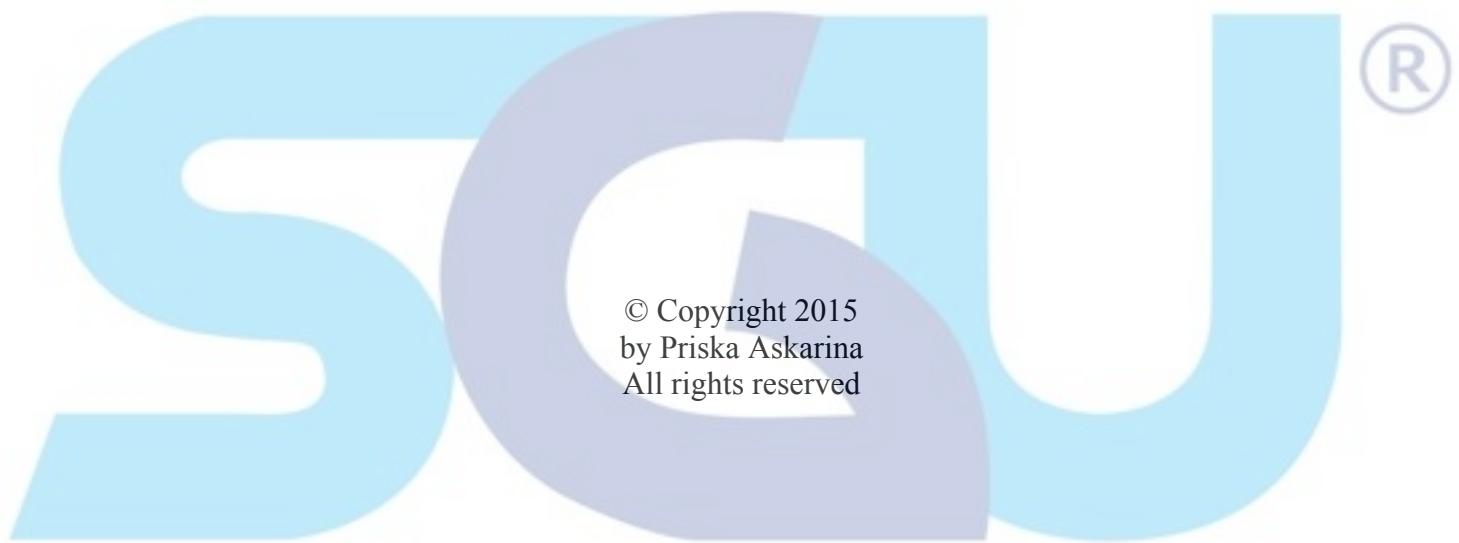
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The candlenut kernel was known to have high amount of essential unsaturated fatty acids such as omega-3, omega-6 and omega-6. Therefore, the purpose of this research was processing candlenut kernels into candlenut milk by two different types of pasteurization, direct heat pasteurization and jar-boiled pasteurization. The saponin content was significantly different (p -value = 0.0378) concluding the jar-boiled pasteurization process has the fewest amount of saponin. The omega-3, omega-6, omega-9 content and the stability of unsaturated fatty acids in different heat treatment of candlenut milk were not significantly different. The jar-boiled pasteurized candlenut milk was overall more acceptable by panellists (p -value = 0.01). The most suitable storage for candlenut milk was refrigerated storage (4°C) regarding to the microbial activity results.

Keywords: Candlenut, omega-3, omega-6, omega-9, unsaturated fatty acids, saponin



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DEDICATION

I dedicate this thesis work for the future of Indonesia.



ACKNOWLEDGEMENTS

I wish to thank to my creator, Almighty God, who had gave me guidance through my hard times. Without His will and blessings, I would not possible to accomplish my thesis work.

Great thank to my parents, Sri Panon Handayani and Ir. Suyuda Utama who had gave me full support in my academic field.

Honor gratitude is given to Maria D. P. T. G. Puteri, STP, MSc, PhD as my advisor and Irvan S. Kartawiria, ST, MSc as my co-advisor who had kindly willing to help me whenever I have problems during thesis work.

I would also like to thank to Mr. Hery Susanto, Mr. Tabligh Permana, Mr. Agung Margiyanto and Prof. Dr. Ir. Hadi K Purwadaria who had gave me guidance and helpful solutions for my thesis work.

Special thanks to Fransisco Derridy Reffo, ST who has always support and been willing to accompany me every single day to finish my thesis work. Last but not least, I would like to thank to my friends Morin Iwashita, Yorisha Yosefine, Intan Purnamasari, Fimel Gresiana, Diandra Farhana, Priscilla Winata, Shabrina Saraswati, Gayatri Annisa Larasati, Shannon Daniella, Nizma Samara, Chelsea Soedarma, Nur Ratih, Hadi Prasetyo, Billy Setiadharna, Kevin Tantra, Evelyn Trisita, Antia Savira, Maria Feronica, SGU Life Sciences students batch 2011 and all of the people involved during my thesis work that cannot be mentioned one by one.

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