

**THE EFFECT OF GRINDING METHODS ON THE ORGANOLEPTIC AND
CAPSAICIN CONTENT IN CHILI SAUCE**

By

Agata Katherine Wijaya
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SWISS GERMAN UNIVERSITY
The Prominence Tower
Jalan Jalur Sutera Barat No. 15, Alam Sutera
Tangerang, Banten 15143 - Indonesia

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STATEMENT BY THE AUTHOR

I hereby declare that this submission is written by my own 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.

Agata Katherine

Student

Date

Approved by:

Dr. Ir. Abdullah Muzi Marpaung, M.P

Thesis Advisor

Date

Della Rahmawati S.Si, M.Si

Thesis Co-Advisor

Date

Dr. Dipl. –Ing. Samuel P. Kusumocahyo

Dean

Date

ABSTRACT

THE EFFECT OF GRINDING METHODS ON THE ORGANOLEPTIC AND CAPSAICIN CONTENT IN CHILI SAUCE

By

Agata Katherine

Dr. Ir. Abdullah Muzi Marpaung, M.P, Advisor

Della Rahmawati S.Si, M.Si, Co-Advisor

SWISS GERMAN UNIVERSITY

Chili sauce (*sambal*) is very favored in Indonesia and mainly it can be found in Asian typical cuisines. It is very important for Indonesian people and there are a lot of myth according to chili sauce production. One of them is different grinding method could affect spiciness and acceptance level of chili sauce. However, there is still no scientific evidence and very rare studies about it. Therefore, the aim of this study is to find scientific evidence about the effect of grinding methods on organoleptic and capsaicin content in chili sauce and to find the most preferable method on chili sauce production based on the consumer acceptance. At the first, the chili sauce was made by using four different grinding methods; smashed with clay mortar and pestle, smashed with stone mortar and pestle, smashed with wood mortar and pestle and blender. After that, those chili sauce was examined by using sensory evaluation to get the sensory acceptance and High Performance Liquid Chromatography (HPLC) to find out capsaicinoid content of chili sauce. The result showed that different grinding methods does not affect significantly the overall acceptance aspect. However, there is a significant different of texture aspect from each different grinding methods which was evaluated by using Friedman Test. The result also revealed that grinding methods using clay, wood, blender and stone gives different amount of capsaicin content which are 26,453.97 Scoville Heat Unit (SHU), 19,544.85 SHU, 18,491.19 SHU, and 14,959.274 SHU respectively.

Keywords: chili sauce, grinding method, capsaicin content, acceptance level, organoleptic.



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DEDICATION

I dedicated my thesis work to my irreplaceable family and friends, and for better and advancement of Indonesia especially in the field of Food Technology.



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Tangerang, 22 June 2019,



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Agata Katherine Wijaya

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