

**APPLICATION OF RESISTANT STARCH FROM "KEPOK" BANANA IN
BATTER COATING FOR SEVERAL TYPICAL FRIED FOODS WITH
DIFFERENT PROPERTIES IN WATER CONTENT**

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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

APPLICATION OF RESISTANT STARCH FROM “KEPOK” BANANA IN BATTER COATING FOR SEVERAL TYPICAL FRIED FOODS WITH DIFFERENT PROPERTIES IN WATER CONTENT

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Various types of fried food are consumed around the world. Food which commonly fried may contain different water content, which could be one of responsible factors for the oil absorption level in the fried food. The RS3 effectivity was studied whether it gave any effect by applying the RS3 into batter coating which used for fried food.

The *kepok* banana starch (RS2) was extracted using wet-alkaline extraction method, giving extraction yield ranging from 27.16 – 49.00% in dry basis. Modification to RS3 was done through repeated autoclaving – cooling cycles. Due to the high heat stability, RS3 was chosen to be applied in batter coating formulation with the level of 0% (control), 10%, 30%, and 50% in replacement of wheat flour. Several analysis were done in regards of batter properties and fried battered products, including water retention capacity, coating pick up, total fat content and the effectivity of oil uptake reduction, as well as acceptance sensory test. Through this study, it was known that RS3 effectivity in reducing oil uptake when applied to different food types worked differently. It was found that batter formulation with 50% RS3 showed the least oil absorption in several food types varying in water content and highly accepted in terms of sensory properties.

Keywords: Kepok banana, resistant starch, water content, oil absorption, fried food.



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DEDICATION

I dedicate this works for my family and the future of Indonesia.



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