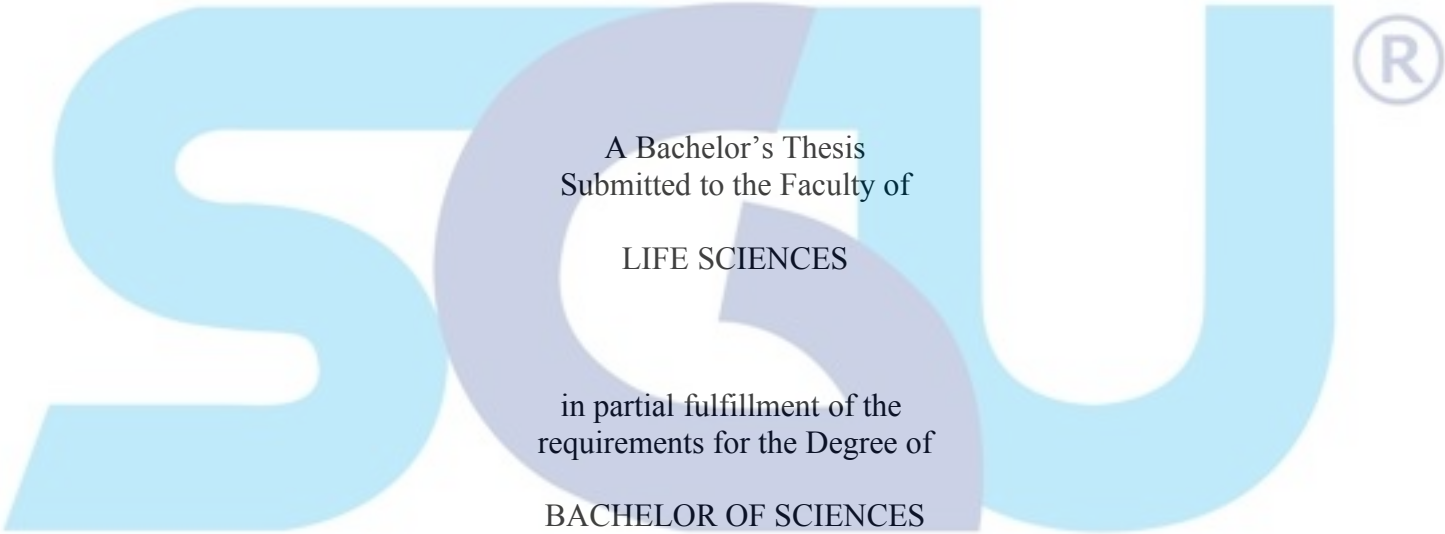


**INDUCED HEATING GELATINIZATION TO IMPROVE
CRISPINESS OF CASSAVA CHIPS**

By

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A Bachelor's Thesis
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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, not 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

Induced Heating Gelatinization to Improve Crispiness of Cassava Chips

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Prof. Dr Hadi K Purwadaria, Major Advisor

The purpose of this research was to improve the crispiness of cassava chips by induced heating gelatinization using steaming and sun drying. The design of the experiment was Completely Randomized Design Factorial with 2 treatments at 4 levels each and 2 replications. The given treatments included steaming at four levels of times (0, 15, 20 and 25 minutes) and sun drying at four levels of time (0, 30, 60 and 90 minutes). The control was cassava treated without steaming and sun drying. The experimental results showed that cassava treated with 20 minute steaming and 30 minute sun drying produced better crispiness than cassava with the other treatments because steaming caused partial gelatinization producing more brittle and crispier cassava chips.

Key words: cassava chips, induced heating gelatinization, steaming and sun drying.

DEDICATION

I dedicate this thesis to Jesus Christ, my family and myself.



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