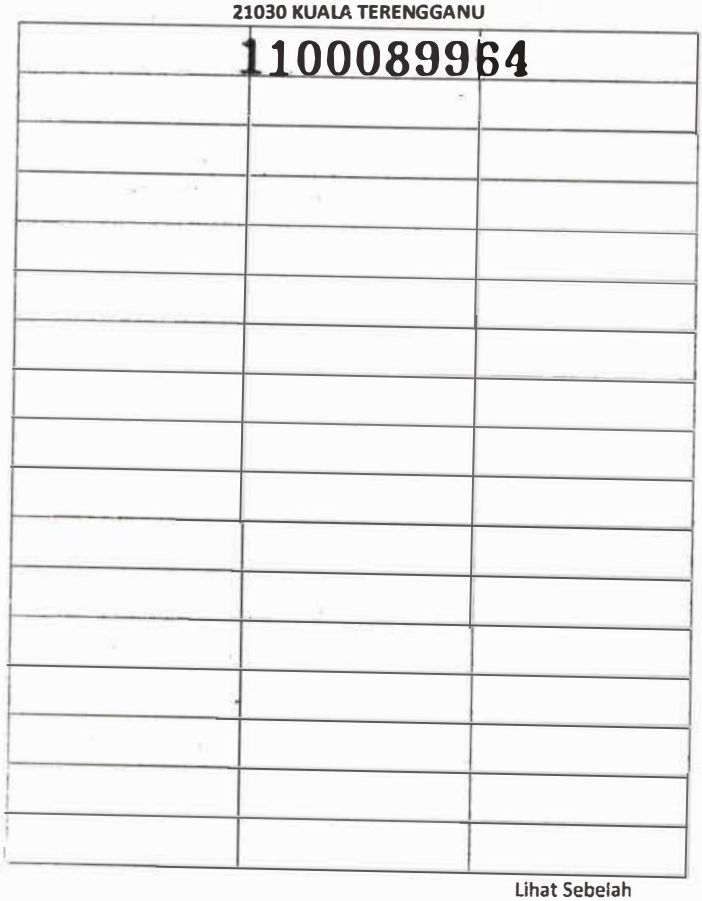
DEVELOPMENT OF SOYA BURGER



Lihat Sebelah

DEVELOPMENT OF SQUID BURGER

KHUAW YU LING

RESEARCH PROJECT submitted in partial fulfillment of the requirement for the degree of Bachelor of Food Science (Food Service and Nutrition)

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DECLARATION

I hereby declare that this research project is based on my original work except for quotations and summaries which have been duly acknowledged.

15 June 2006

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15 June 2006

Approved by,

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ABSTRACT

This study was conducted to development of squid burger. Objectives of the study are to study the development of squid burger, to determine the differences formulation of squid burger and to determine the physicochemical analysis and the sensory attributes of the squid burger using differences formulation. There were four formulations was carry out for this study which the different among the formulations are different amount of squid content. The squid burgers were check for proximate analysis for texture, fat and protein which using the Knife Edge with Slotted Insert (HDP/BS) using 25kg load cell and Heavy Duty Platform (HDP/90) for texture, Soxhlet extractor for the fat and Foss Tecator, Kjeltex System (Sweden) for analysis of protein. Squid burger with 60.0g (formulation C) of squid scores the highest for the cutting force, 6421.86g while the squid burger made from 50.0g of squid (formulation A) scores the lowest in the cutting force, 4155.51g. For the fat and protein analysis, formulation using 65.0g of squid (formulation D) shows the highest in fat content, 1.68% and protein content, 13.84%. There were no significant different ($P<0.05$) for all formulations in texture, fat and protein analysis. The sensory evaluation was done for the attribute of color, aroma, texture, taste, mouth feel and overall acceptance. For the sensory evaluation, squid burger using 50.0g of squid showed the highest in aroma, texture, taste, mouth feel and overall acceptance. All the formulations showed no significant different ($P<0.05$) for the sensory evaluation. Therefore, formulation A is the most prefer squid burger according to its lowest in fat content and get the highest score for the sensory evaluation.

PENGHASILAN BURGER SOTONG YANG MENGGUNAKAN KANDUNGAN SOTONG YANG BERBEZA

ABSTRAK

Kajian ini dilakukan untuk penghasilan burger sotong. Objektif untuk kajian ini adalah untuk menkaji penghasilan burger sotong, penghasilan sotong burger menggunakan formulasi yang berbeza dan analisis kimia fizikal dan ujian sensori untuk burger sotong. Empat formulasi dihasilkan dengan kandungan sotong yang berbeza. Analisis proksimat dijalankan untuk analisis tekstur, kandungan lemak dan kandungan protein. Analisis tekstur dijalankan dengan menggunakan "Knife Edge with Slotted Insert (HDP/BS) using 25kg load cell and Heavy Duty Platform (HDP/90)", analisis kandungan lemak menggunakan "Soxhlet extractor" dan analisis protein menggunakan "Foss Tecator, Kjeltex System".Burger yang menggunakan 60.0g sotong (formulasi C) menunjukkan "cutting force" yang paling tinggi, 6421.86g manakala burger sotong yang diperbuat daripada 50.0g sotong (formulasi A) menunjukkan "cutting force" yang paling rendah, 4155.51g. Untuk analisis lemak dan protein pula, formulasi yang menggunakan 65.0g sotong (formulasi D) menunjukkan kandungan lemak yang tinggi, 1.68% dan juga kandungan protein yang tinggi, 13.84%. Tiada perbezaan yang signifikan ($P<0.05$) diantara semua formulasi dari segi analisis tekstur, lemak dan protein. Ujian sensori dijalankan ke atas atribut warna, aroma, tekstur, rasa, "mouth feel" dan penerimaan keseluruhan. Burger sotong yang menggunakan 50.0g sotong menunjukkan skor yang paling tinggi dalam atribut aroma, tekstur, "mouth feel" dan penerimaan keseluruhan. Semua formulasi menunjukkan tiada perbezaan yang signifikan ($P<0.05$) untuk ujian sensori. Oleh itu, formulasi A adalah formulasi yang paling disukai berdasarkan ia adalah rendah kandungan lemak dan mendapat skor yang paling tinggi dalam ujian sensori.