

EFFECT OF SUBSTITUTING 100 WITH PUFAMINE
ON THE CHARACTERISTICS OF GREEN
CARAMEL

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**EFFECT OF SUBSTITUTING EGG WITH PUMPKIN ON THE
CHARACTERISTICS OF CREME CARAMEL**

By

SURAYA BINTI ANUAR

**RESEARCH PROJECT submitted in partial fulfillment of the
requirements for the Degree of Bachelor of Food Science
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DECLARATION

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



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Date: 21 JUNE 2007

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ABSTRACT

The objective of this study is to determine the effects of substituting egg with pumpkin on the characteristics of crème caramel in terms of texture, moisture content, colour and also microbial count besides determining the acceptance of crème caramel incorporated with pumpkin. The moisture contents for all samples were in the range of 59.16 to 71.26. There was no significant difference in moisture content between pumpkin with peel (P) and pumpkin without peel (W). This study showed the moisture content in crème caramel increased with increasing pumpkin incorporation. The L* value decreased with increasing amount of pumpkin incorporation. Besides that, egg are very important in of crème caramel making. The texture of crème caramel decreased with increasing level of pumpkin. Microbiological analysis results shows that most bacteria prefer growing in foods that have the higher amount of egg. Aerobic bacteria was more dominant than yeast and mould in crème caramel.

KESAN PENGGANTIAN TELUR DENGAN LABU TERHADAP CIRI-CIRI CRÈME CAMEL

ABSTRAK

Tujuan kajian ini adalah untuk menentukan kesan penggantian telur dengan labu terhadap ciri-ciri crème caramel iaitu tekstur, kandungan kelembapan, warna, dan jumlah mikrob. Kajian ini juga adalah untuk menentukan penerimaan terhadap crème caramel yang ditambah dengan labu. Kandungan kelembapan untuk semua sampel adalah berbeza dan kadar perbezaan adalah di antara 59.16-71.26. Keputusan daripada kandungan lembapan menunjukkan tiada perbezaan signifikan antara labu dengan kulit dan labu tanpa kulit. Kajian ini menunjukkan bahawa kandungan lembapan meningkat dengan penambahan labu. Selain itu, penggunaan telur adalah penting dalam penghasilan crème caramel. Tekstur crème caramel menurun dengan penambahan kandungan labu. Keputusan analisis mikrob menunjukkan bakteria cenderung tumbuh dalam makanan yang mengandungi kandungan telur. Bakteria beroksigen lebih dominasi berbanding dengan yis dan kulat dalam crème caramel.