

EFFECTS OF IMPROVED AND PURE
ON THE CHARACTERISTICS OF MEAT

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**EFFECTS OF INCORPORATING PUMPKIN PUREE ON THE
CHARACTERISTICS OF MUFFIN**

By

ZAMZURINA BT. A. KARIM

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Degree of Bachelor of Food Science
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DECLARATION

I hereby declare that the thesis is based on my original work except for quotations and citation which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any degree at UMT or other institutions.



ZAMZURINA BT. A. KARIM**Date:** 21 JUNE 2007**Approved by**

(ASSOC. PROF DR. AMIZA MAT AMIN)**Date:**

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EFFECTS OF INCORPORATING PUMPKIN PUREE ON THE CHARACTERISTICS OF MUFFIN

ABSTRACT

The objectives of this study are to determine the effects of incorporating of pumpkin puree on chemical, physical analysis, and sensory acceptance of muffin. This study involved two types of pumpkin puree i.e. with rind (R) and without rind (S) and continued with preparation of muffin. There were nine formulations for the both formulations i.e. 0 %, 20 %, 40 %, 60 %, and 80 %. All the samples were analyzed with proximate analysis, texture, shelf life, volume, and colour. These products were evaluated by sensory evaluation with six attributes i.e. colour, aroma, taste, texture, oiliness, and overall acceptance done by 50 untrained panel. Increasing amount of pumpkin puree had resulted in increase of moisture, carbohydrate, and crude fiber but decrease in crude fat and crude protein content. For the physical analysis, adding of pumpkin puree led shorter shelf life, lack of volume and darker muffin. No significant difference $p (<0.05)$ between R and W muffin for texture and volume analysis. Sensory evaluation showed, that muffin with 20 % amount of pumpkin puree were the most preferable.

KESAN PENAMBAHAN PURI LABU KE ATAS CIRI-CIRI MUFFIN

ABSTRAK

Kajian ini bertujuan mengkaji kesan penambahan puri labu ke atas ciri-ciri muffin dari segi ciri-ciri kimia, fizikal, dan sensori. Kajian awal melibatkan penghasilan puri labu berkulit (R) dan tidak berkulit (W) dan diikuti dengan penghasilan muffin. Terdapat sembilan formulasi yang melibatkan kedua-dua jenis puri 0 %, 20 %, 40 %, 60 % dan 80 %. Seterusnya, kedua-dua jenis muffin ini dianalisis dari segi komposisi proksimat, tekstur, jangka hayat, isipadu, dan warna. Seterusnya produk muffin ini akan dinilai melalui penilaian sensori yang melibatkan atribut warna, aroma, tekstur, rasa, kehadiran minyak, dan penerimaan keseluruhan yang dilakukan oleh 50 orang panel tidak terlatih. Ujian ANOVA satu dan dua hala bagi menentukan perbezaan signifikan antara sampel. Penambahan puri labu menyebabkan kandungan lembapan, karbohidrat, serat kasar meningkat dan kandungan lemak dan protein kasar berkurangan. Bagi analisis fizikal, penambahan puri labu akan memendekkan jangka hayat dan isipadu muffin serta menyebabkan warna muffin menjadi lebih gelap. Tiada perbezaan bererti diantara muffin p (<0.05) R dan muffin W untuk analisis isipadu dan tekstur. Bagi penilaian sensori, keputusan yang diperolehi ialah 20 % penambahan puri labu lebih diterima oleh panel berbanding dengan formulasi yang lain.