

**EFFECT OF CINNAMON (*Cinnamomum sp.*) AND MORINGA SEED  
(*Moringa Oleifera L.*) ADDED AS NATURAL PRESERVATIVE TOWARD  
SWEET BREAD STORABILITY**

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**ABSTRAK**

The Purpose of research about “Effect Of Cinnamon (*Cinnamomum Sp.*) And Moringa Seed Added As Natural Preservative Toward Sweet Bread Storability“ is for knowing natural preservative used on growth of khamir hampering and extend storability of sweet bread, knowing the effect used natural preservative toward hedonic quality of sweet bread, and for knowing the effect used natural preservative toward capacity baking of sweet bread. Research conducted on January 19 until March 02 at Bread and Cake Processing Unit, Food Processing Laboratory, and Bioscience State Polytechnic of Jember. This research used *a completely randomized design (CRD) factorial with two factors and two replications*. First factor is kind of presevative with five level (B0= non presevative, B1= propionat 0,2%, B2= moringa seed 0,5%, dan B3= cinnamon 0,5%), while second factor is storability wit four level (A0= day 0 , A1= day 2, A2= day 4, A3= day 6, dan A4= day 8). *The parameters of the research includes khamir total, colour, taste, flavour, and capacity baking of sweet bread*. The results showed that cinnamon 0,5% used can extend the sweet bread storability and hampered the khamir growth more than moringa seed 0,5%. Sweet bread with Cinnamon 0,5% can storages during 8 day with khamir total  $2,0 \times 10^4$ , while Sweet bread with moringa seed 0,5% can storages during 6 day with khamir total  $2,3 \times 10^4$ . Sweet bread with moringa seed 0,5% has good hedonic quality and capacity baking more than Sweet bread with Cinnamon 0,5%. Hedonic quality of sweet bread had a yellow colour (3,2), no spice taste (4,7), no spice smell (4,6), soft texture (3,3), and capacity baking of sweet bread is  $9,29 \text{ g/cm}^3$ .

Keywords : *Moringa seed (Moringa Oleifera L.), Cinnamon (Cinnamomum sp.), Sweet bread, Khamir Total.*