

*(Physical, Chemical, Sensory, and Value-Added Characteristics of Dried Edamame Drying Results of Rotating Rack Food Dehydrator)*  
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### ***ABSTRACT***

*Edamame is consumed as a snack, vegetables, as a substituent of food products, and several kinds of snacks. Super quality edamame is produced or frozen, while those that are not included in the super quality category are sold in the market at low prices. The purpose of this study was to determine the physical, chemical, sensory characteristics, and analysis of the added value of dried edamame as a result of drying food dehydrator on a rotating rack. This study uses a descriptive method with regression and correlation analysis using SPSS. The treatments in this study consisted of 3 levels, A1 (blanching 7.5 minutes), A2 (blanching 10 minutes), and A3 (blanching 12.5 minutes) then dried at a drying temperature of 80oC for 10 hours. The results showed that sensory assessment, physical properties of color, moisture content, crude fiber, fat content, and protein content of dry edamame significantly affected the quality of the edamame produced. The best treatment obtained from Duncan's calculations on physical parameters (color), water content, crude fiber, fat, protein, value added analysis, organoleptic preferences and quality of dried edamame products showed that treatment A3 (blanching 12.5 minutes) was the best treatment. Edamame drying using a rotating rack food dehydrator significantly affected the L (brightness) value of 45.26 , a (redness) -2.10, b (yellow) 25.40, moisture content of 11.20% , protein 33.30%, fat 7.66% , 15.81 grams of crude fiber, sensory properties based on preference (color, aroma, taste, and texture) and sensory properties of panelists' preference quality (color, aroma, taste, and texture) panelists liked dry edamame products. Analysis of the added value of dry edamame shows that the more processing, the price of edamame will increase, namely Rp. 94,750/Kg with a profit rate of 70.98%.*

**Keyword:** *Edamame, Dried Edamame, Rotating Rack Food Dehydrator*