

**The Use of Maltodextrin in the Medium Formulation of Lemuru Fish Chili
Sauce at the Teaching Factory Canning Politeknik Negeri Jember**
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ABSTRACT

The purpose of this study was to obtain the characteristics of the chili sauce medium formulation with the addition of maltodextrin, and to be able to find the right percentage of maltodextrin formulation in order to obtain a chili sauce medium with an affordable HPP product. The method used in this research is descriptive method, where there will be 5 medium formulations of chili sauce with the addition of maltodextrin with different concentrations. Each treatment has a different sample code, the code represents a different concentration of addition of mactodextrin. There are 4 sample codes, namely SC1 SC2 SC 3 and SC 4. SC1 is a chili sauce medium formulation without the addition of maltodextrin, SC2 is a chili sauce medium formulation with a maltodextrin concentration of 40%. For the sample code SC3 is a chili sauce medium formulation with a maltodextrin concentration of 50%, and the last for the sample code SC4 is a formulation with the highest maltodextrin concentration of 60%. From the results of the best treatment test using the DeGarmo method the results show that the best treatment results are in the SC4 sample code with the highest maltodextrin concentration of 60% and an Np value of 1.104.

Keywords: Chili sauce medium, maltodextrin, product HPP.