Kajian Penggunaan Biji Saga Merah (*Adenanthera pavonina* L**) Terhadap Sifat Kimia dan Organoleptik Sambal Pecel** (*Study of the Use of Red Saga (Adenanthera pavonina* L*) Seeds on the Chemical and Organoleptic Properties of Pecel Sauce)*
Supervisor: Dr. Yossi Wibisono, S.TP., M.P.

Octavia Diva Syafira
Study Program of Food Engineering Technology
Majoring of Agriculture Technology
Program Studi Teknologi Rekayasa Pangan
Jurusan Teknologi Pertanian

ABSTRACK

Pecel sauce is marketed in the form of solid spices in plastic packaging. The problem with pecel sauce from peanuts is the low shelf life due to the appearance of a rancid aroma, due to the high fat content of peanuts. To increase shelf life, pecel sauce is substituted with other types of legumes such as red saga seeds. The use of other types of nuts can also lift a peanut commodity and add variations to the pecel sauce. The purpose of this study was to determine the effect of using red saga seeds on fat content, protein content, and organoleptic of pecel sauce. The research method used is the experimental method, with a Randomized Block Design (RBD). There were 5 treatments with 3 repetitions, namely Fa formula (100% peanuts), Fb formula (75% peanuts, 25% red sage seeds), Fc formula (50% peanuts, 50% red sage seeds), Fd formula (25% peanuts, 75% red saga seeds), and Fe formula (100% red saga seeds). The results showed that there was a very significant effect of using red saga seeds on fat content, protein content, and organoleptic. However, storage has no significant effect on hedonic and hedonic qualities (except aroma). The best formula was Fc with 33.17% fat content and 30.10% protein content. Meanwhile, the average hedonic value, color quality value, aroma quality, and taste quality were 4.35; 4.50; 4.61; and 4.49.

Keywords: Pecel Sauce, Red Saga Seeds, Chemical, Organoleptic