

Effect Of Vinegar, Salt, and Rice Flour Addition on the Shelf Life of Fried Shallot

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ABSTRACT

Fried shallots are one of the complementary dishes with distinctive flavors and have high market interest. Therefore, the quality of fried shallots needs to be improved in order to meet consumer preferences. This study aims to determine the effect of the addition of vinegar, salt, and rice flour on the quality of fried shallots during storage. The study used a completely randomized design (CRD) with 2 factors, namely the factor of adding ingredients (A) including control (A1), vinegar (A2), salt (A3), rice flour (A4), and a combination of vinegar, salt, rice flour (A5), and the factor of storage time (B) including day-0 (B1), day-20 (B2), and day-40 (B3). Observation parameters included physical test, chemical test, and organoleptic test. This study resulted in the best treatment for fried onions with a combination of vinegar, salt, and rice flour additions on day-0 shelf life which produced a yield of 31.53%, moisture content of 3.44%, ash content of 2.02%, Free Fatty Acid (FFA) 0.03%, texture 91.10 N, color brightness (L) 48.07, color redness (a) 16.23, color yellowness (b) 36.34, hedonic quality of color 3.35, aroma 2.8, taste 4, after taste 1.6, texture 4.7, and level of preference 4.55.

Keywords : *Additional ingredients, Fried shallot, Shelf life*