Breakfast development based on jack bean and analysis of physical, chemical and sensory product

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Abstract	The physical characteristics jack bean is hard outer skin, make it difficult to process. This research aimed to determine the proportion of jack bean and tapioca flour for making jack bean breakfast; the effect of peeling method by immersion in CaCO3 and NaOH solutions and to determine concentration of skim milk for making jack bean breakfast with good physical, chemical, and sensory properties This research used a randomized block design. Factors studied were the proportion of jack bean flour: tapioca w/w, consisted of 3 levels (70:30, 60:40; 50:50); peeling method consisted of 2 levels (15% CaCO3 for 1 hour and 3% hot NaOH solution for 7 minutes); and the addition of skim milk consisted of 3 levels (5, 7.5, and 10%). The best treatment combination was jack bean: tapioca flour 60:40: peeling by CaCO3, skim milk concentration 7.5%. Jack bean breakfast had a rehydration coefficient of 3.37; water content of 4.57% wb; ash content of 2.54% wb (2.66% db). protein content 12.18% wb (12.76% db); fat 8.13% wb (8.52% db), carbohydrate (by difference) 72.58% wb (76.06% db), crunchy texture value (3.37); a rather distinctive taste (2.17); delicious flavor (2.67); and panelist preferences of favored products (2.63).
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