FORTIFIKASI I ODIUM DALAM GULA KELAPA DAN KESTABILAN'NYA DALAM PROD UK PANGAN

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Author Order	of
Accreditation	
Abstract	lodine fortification Ã, of brown sugar is an effort to improve variation ofiodized foods in preventing iodine deficiency disorders in Indonesia. This research Ã, aimed to: a) study the effect of fortification time(iodine Ã, addition) in iodized brown sugar processing on iodine retention Ã, in product; b) deter mine the source ofiodine that suitable for iodine fortification ofbrown sugar; c) study the packaging type that can retain Ã, iodine stability Ã, of iodized Ã, brown sugar during storage; Ã, d) study the effect of iodized brown sugar usage in making of"kecap" (soy sauce) and "bumbu pecel" on product accep tance according to sensory perception; e) study the effect of shelflife on iodine stability ofiodized "kecap" Ã, and "bumbu pecel". Results of this research showed that: a) fortifican (iodine) addition Ã, at 115Ã, c cooking temperature produced Ã, iodized brown sugar with iodine-content Ã, higher than at cooking Ã, temperature of 11 O "C; b) stability ofKJ03 Ã, is better than KI; c) polypropilene combined with silica gel or aluminum foil can be used as packaging Ã, material Ã, to retain iodine-content Ã, during storage; d) the use of iodized brown sugar Ã, in "kecap" and "bum bu pecel" accepted by consumersÃ, Â, sensorically;Ã, Ã, ê) iodine stabilityÃ, in "burnbu pecel" is better than in "kecap". Ã, During three weeks storages, Ã, the decrease of iodine content of"bumbu pecel" iodized with KI is 36.46 percents, Ã, and that iodized Ã, with K103Ã, Ã, is 11.14 percents. Ã, Furthermore, for "kecap", the iodine-content Ã, decrease are 68.89 Ã, and 50.23 Ã, percents, respectively in "kecap" iodized with KI and KIOr
Publisher Name	Badan Penelitian dan Pengembangan Provinsi Jawa Tengah
Publish Date	2018-08-06
Publish Year	2007
Doi	DOI: 10.36762/litbangjateng.v5i1.143
Citation	
Source	Jurnal Litbang Provinsi Jawa Tengah
Source Issue	Vol 5, No 1 (2007): Jurnal Litbang Provinsi Jawa Tengah
Source Page	68-77
Url	http://ejournal.bappeda.jatengprov.go.id/index.php/litbangjateng/article/view/143
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