

ABSTRACT

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THE EFFECT OF DRYING TIME VARIATIONS ON THE NUMBER OF BACTERIA OF TOFU DREGS FLOUR

(xv + 47 Page + 6 Pictures + 4 Tables + 4 Attchments)

Tofu dregs are mostly only used as animal feed, but there are also those who use it as tempe gembus. Tofu dregs can be used as flour for mixed ingredients in processed foods. Most tofu dregs flour is only examined for physical quality and nutritional content, microbiological examination is rarely carried out. The purpose of this study was to determine the effect of variations in drying time on the number of germs in tofu dregs flour.

This type of research is pre-experimental. The object of this research is tofu dregs taken from the tofu factory in Randupitu Village, Probolinggo Regency. There are two variations of the research time, namely 65 and 75 minutes with five repetitions. Analysis of the data obtained from the results of the ALT examination. After the inspection, it will be described in accordance with SNI 3751:2018 regarding the Quality Requirements for Wheat Flour as Food Ingredients.

The results showed that the quality of tofu dregs flour at variations of 65 and 75 minutes ALT parameters met the requirements. In the 65 minutes time variation, the highest number is 37000 CFU/g on the fourth repetition. For a time variation of 75 minutes, the highest number is 284000 CFU/g on the third repetition. The average number of germs at 65 minutes was 29300 CFU/g, and for 75 minutes was 64739 CFU/g. Thus, the most effective time to dry tofu dregs is 65 minutes.

It can be concluded that all variations have met the requirements, both for 65 minutes and 75 minutes at a temperature of 150°C. The advice given to the industry is that it is not only used as animal feed, but is used as other products such as flour. For other researchers, research can be carried out again to determine the quality of microbiology with different parameters.

Keywords : Tofu dregs flour, number of bacteria, time variation

Reading List : 15 Journals and 9 Books (2004-2022)