Making Instant Cendol (Traditional Food) using Sago, Tapioca, and Mungbean Flour with Rosella as dye

Mulyati M.Tahir\textsuperscript{a,b,c}, Amran Laga\textsuperscript{b}, and Milda Nugrahaeni Permatasari\textsuperscript{c}

\textsuperscript{a,b,c}Food Science and Technology, Agriculture Technology Department, Hasanuddin University, Makassar 90245, South Sulawesi, Indonesia

*Corresponding author e-mail addresses: p.mulyati@yahoo.com

Abstract

“Cendol” is food product which is formed due to the gelatinization of starch which have short shelf life. The high interest in society in instant product was the main reason of instant cendol making in order to simplify the serving. The sources of starch which was used in this research were sago, tapioca, and mungbean flour also used rosella as dye. The purposes of this study were to know the process and to obtain the best formula of instant “cendol” making as well as to determine the anthocyanin content. This research used T-test with twice remedial. Parameters observed that is rehydration, cooking time, level of hardness test, water content, ash content, and hedonic test also pH test and anthocyanin content in treatment best. Steps of making instant “cendol” was mixing raw materials, gelatinization, printing, drying, cooking, freezing, thawing and drying. The best treatment which was the using of sago 15%, tapioca 10%, and mungbean flour 70% resulted cooking time about 225 second, level of hardness test about 11.273 gf, hedonic test showed that panelists rather like the texture of this product and then resulted anthocyanin content about 7.15% and pH 3.2 which was acid due to the using of rosella.

Keywords: Anthocyanin, Instant Cendol.