

Title Research on preparation of 'Dodol' durian to increase added value of durian fruit and cow milk in Tutar district, Pasuruan regency, Indonesia

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Abstract

'Dodol' is a traditional food from Indonesia made from sticky rice flour (as flour source), coconut milk (as fat source) and coconut sugar (as sugar source) in certain composition, which were then mixed and cooked until they became thick and dull. Tutar district, in Pasuruan regency is the production center of durian and cow milk, which is very popular in the province. The use of this fruit and milk for making 'dodol' durian can increase their added value during the peak season. Preliminary study in the laboratory to find the basic material and composition for preparing 1 recipe to produce ± 250 gr 'dodol' durian had been done with the result as 400 gr durian fruit flesh, 330 cc coconut milk (made from 300 gr shredded coconut flesh extracted with 300 cc water), 200 gr coconut sugar (diluted in 400 gr boiling water), 100 gr sticky rice flour and 12 gr margarine. To gain the good quality of 'dodol' durian, it was needed small addition of other kind of flour to improve the texture of 'dodol' durian which was produced. Cow milk could be used as fat source, substitutes the use of coconut milk. The aim of this research was to find the best formulation to prepare 'dodol' durian by the use of 1) many kinds of fat source, and 2) many kinds of additional flour in producing 'dodol' durian which was preferred by the consumers. The research used a randomized block design with fat source as factor 1 and additional flour as factor 2, replicated 3 times. Fat sources which used were a) coconut milk, b) fresh cow milk and c) powdered cow milk, while additional flour which used were a) sticky rice flour, b) rice flour and c) wheat flour. This research was done in Tutar district and in the food laboratory of AIAT East Java in Malang, from June to December 2004. Observation was done on peroxide number, reducing sugar, fat, water content, texture, consumers' preference and storage life of the 'dodol' durian which was produced. The result showed, that the best combination for preparing 'dodol' durian was the use of fresh cow milk and addition of wheat flour. Thus, the best formulation for producing ± 250 'dodol' durian was 400 gr durian fruit flesh, 330 cc fresh cow milk, 200 gr coconut sugar (diluted in 200 cc boiling water), 100 gr sticky rice flour, 12 gr margarine and 20 gr wheat flour.