ADIARTI NURSASANTI. The Addition of Torbangun (Coleus amboinicus Lour) Flour in the Soy Milk as the Beverage Product Development. Under direction of M. Rizal M. Damanik.

Torbangun is a plant that is traditionally consumed by Batakinese people. They use Torbangun leaves as food in form of soup with believes it can improve the quantity of breast milk of the nursing mother. Recently, demand of functional food has increased along with consumer needs of health benefits and quality of product aspects. The objective of this research is to determine the formulation of soy milk with addition of torbangun flour as the beverage product development. There are six formulation to be analized, they are: FKT1, FKT2, FKT3, FKT4, FKT5 and FKT6. The analysis use in this research are organoleptic test, physical analysis and chemical analysis. The design of this study is randomized group and the data are analyzed using ANOVA, T-test, and Duncan test (p<0.05). The result of organoleptic test show that FKT 4 is the selected formula, with the comparison 1:1 for the soy milk and 10% maltodextrin torbangun extract. The characteristic of the formula has normal viscosity, light green colored, the taste is slighty, and the scent is slighly fragrant. The control product contains 139.8-189.9 mg/100 gram sample calcium and the FKT4 product contains 118-120.4 mg/100 gram sample calcium. It is suggested that the serving size for this product is 20 gram in a glass of water twice a day.

Keywords : torbangun, soy milk, functional food