ABSTRACT

Muhammad Renandra IchsanSyah. Study of Addition Black Cumin (*Nigella Sativa* L) and Flavor in Chocolat Pétillant. Supervised by BUDI SETIAWAN and TIURMA SINAGA

Chocolat pétillant or popping chocolate is a formulation of chocolate with effervescent sugar which can make the chocolate easier to melt and cover the bitter taste of black cumin. The beginning of study was showed that the addition of black cumin was correlated with panelist dislikeness in sensory analysis. Thus the addition of flavor ensured in this study. The flavors (mocha, coffee, and cappuccino) were mixed with the previous formula which was not accepted before (9.09% addition of black cumin). Based on sensory test which is analyzed using ANOVA, there was no significant effect between formulas (P<0.05). Therefore mocha was used as the preferred flavor for the next step of study.

The levels of black cumin mixed with addition of mocha flavor were 9.05%, 11.71%, dan 14,21%. Based on hedonic quality organoleptic tests that was significant effect of treatment on quality of texture and color (P<0,05). However, the treatment was not significant (P>0,05) on the aroma, taste, and after taste. The selected formula further assessed through organoleptic tests. All formula was accepted. The formula with 14.21% addition of black cumin was then analyzed in physical and chemical properties, compared with control formula using different t-test.

Based on physical properties, there was no significant difference (P>0.05) for water activity and hardness between control formula (A0) and best formula (A3). The fat and protein content of A3 was higher significantly (P<0.05). However, there was no significant difference (P>0.05) in potassium content and antioxidant activity.

Keyword: Black cumin, Chocolat pétillant, Flavor