ABSTRACT

THE EFFECT OF FRYING TIME AND TEMPERATURE ON THE QUALITY OF RAMBAK CRACKERS

This study aimed to determine the effect of frying time and temperature on the quality of rambak crackers based on organoleptic characteristics, including taste, aroma, color, and texture. The research employed a factorial Completely Randomized Design (CRD) with two treatment factors: frying temperature (160°C, 170°C, and 180°C) and frying time (30 seconds, 60 seconds, and 90 seconds), each replicated three times. Organoleptic testing was conducted by 30 untrained panelists using a Likert scale in accordance with the Indonesian National Standard (SNI) 01-2346-2006. Data were analyzed using ANOVA and followed by Duncan's Multiple Range Test.The results of this study indicate that there is no interaction between temperature and frying time. However, there are differences between each factor. The most preferred frying time factor is 30 seconds, followed by 60 seconds, and 90 seconds. Meanwhile, the most preferred frying temperature factor is 180°C, followed by 170°C, and 160°C.In conclusion, although there was no interaction between frying time and temperature, both factors independently influenced the organoleptic quality of rambak crackers. A combination of high temperature (180°C) and short frying time (30 seconds) was most effective in producing high-quality crackers favored by panelists. This study highlights the importance of precise temperature and time control during frying to improve product quality and market competitiveness.

Keywords: Rambak crackers, frying time, frying temperature, organoleptic quality, sensory evaluation.