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16TH ASEAN FOOD CONFERENCE 2019 For 15th 18th October 2019, Bali Indonesia
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Agro-Industrial Technology, Universitas Internasional Semen Indonesia, Gresik, East Java,
Indonesia. INTRODUCTION Lamongan is the northern coastal region of East Java that
has special food called Segor Boranan [1]. It is rice served with a variety of dishes and
special chili sauce. Boranan sauce is known to have complex ingredients, with the main
flavor is spicy, and process production. Even so, many people just come to Lamongan
for having dinner with Segor Boranan.

Otherwise, high mobility and change of lifestyle drive people to live practical and
instant, as well as for food preparation. It was stated that many traditional foods have
potential to be developed as local food souvenir [2]. The goal of this research is making
a formulation of Boranan sauce from dried ingredients. REFERENCES 1. Geographical
Indication. Nasi/Segor Boranan Lamongan. Indoneisa Geographica Indication Number
G002018000029 2. Mardhiyyah Y. S.. The Study Of Nutritional Value From Gresik
Traditional Food Products. A G R O I N T E K. 2019;13(1):54-60 3. Buckle K. A.. I l l m u P a n
g a n . Jakarta: UI-Press. 2009.

MATERIALS AND METHODS CONCLUSION The different concentrations of desiccated
coconut powder (K), coconut milk powder (S), and rice flour ® did not give a significant
difference in pH. But the other parameters (water content, fat content, aroma, color,
texture, and taste) showed significant differences. Both K1S2R1 & K2S1R1 samples have
a higher preference value than the other seven samples in 7.91 values from 10 scale but
showed significantly different from fresh-made B o r a n a n sauce. Lembaga Penelitian
dan Pengabdian kepada Masyarakat (LPPM-UISI) Kampus A UISI, Kompleks PT. Semen
Indonesia (Persero) Tbk. Jl.

Veteran, Gresik Jawa Timur, 61122 Email: info@uisi.ac.id Telp: (0931)3985482, (031) 3981732 ext.3662 *Contact person: Yunita Siti Mardhiyyah Departemen Teknologi Industri Pertanian, Kampus A UISI Telp. +6285257192599 Fax: (031) 3985481 Email: yunita.mardhiyyah@uisi.ac.id Optimization Use of Coconut Milk Powder and Desiccated Coconut Powder in Boranan Instant Sauce Formulation, a Traditional Food from Lamongan, Indonesia 1) The concentration of desiccated coconut powder (K), coconut milk powder (S), and rice flour (R) were optimized. 2) There were 9 samples of Boranan sauce. 3) Physicochemical (pH, water content, fat content) and sensory characteristics analysis (taste, aroma, color, texture, and overall).

4) The selected formula is analyzed by a discriminatory test with fresh Boranan chili sauce. RESULT AND DISCUSSION *Analysis was done in dehydrated Boranan instant sauce samples. Data are presented as mean SD (n=2). Value with a different superscript letter within the column are statistically different (p<0.05, Duncan test). ** K0: 0% desiccated coconut powder, K1: 2.25% desiccated coconut powder, K2: 4.5% desiccated coconut powder, S0: 0% coconut milk powder, S1: 2.25% coconut milk powder, S2: 4.5% coconut milk powder, R0: 0% rice flour, R1: 2.25% rice flour, R2: 4.49% rice flour, R3: 6.74% rice flour, R4: 8.99% rice flour *** 0 = really, really don't like it. 1 = very dislike. 2 = don't like it. 3 = quite dislike. 4 = a little dislike. 5 = between dislike and like. 5.5 = like enough. 6 = a little like. 7 = like. 8 = really like it.

10 = really, really likes *** 0 = no difference/same. 1= slightly different .2= a little different 3= moderate 4= quite different 5=different 6=very different Powdered spices: shallots, garlic, candlenut, coriander, galangal, kaempferia galangal, curly red chili, cayenne pepper/small chili, and cumin Desiccated coconut powder (K) and coconut milk powder (S) Roasting A dry mix of Boranan instant sauce Water and rice flour (R) Dehydration (cooking and boiling) Lime leaves and fried leeks Dehydrated Boranan instant sauce samples Dry mixing Sample** Moisture content (%) Fat content (%) pH
 K0S0R4 79.35a 4.07a 6.16a K0S1R3 82.06abc 4.49ab 6.17a K0S2R2 79.45a 4.88abc 6.21a
 K1S0R3 83.01bc 5.59abc 6.15a K1S1R2 81.61abc 5.98abcd 6.17a K1S2R1 80.29ab 5.34abc
 6.19a K2S0R2 83.69c 6.98cd 6.14a K2S1R1 84.08c 6.59bcd 6.17a K2S2R0 84.67c 7.90d
 6.20a Sample* Differences**** Significance K1S2R1 1.36 p < 0.001 K2S1R1 1.27 p < 0.001 The drying process in the Boranan spices can affect the flavor produced.

According to Buckle [3], the drying process can cause volatile flavors to disappear. Thus, the difference between sample and control is very significant. 0 2 4 6 8 10 K0S0R4
 K0S1R3 K0S2R2 K1S0R3 K1S1R2 K1S2R1 K2S0R2 K2S1R1 K2S2R0 Acceptance score***
 Panelist acceptance value of Boranan instant sauce** Color Aroma Texture Taste Overall
 Physicochemical Characteristics* Differences between fresh Boranan sauce (control) and

dehydrated Boranan instant sauce Selected Boranan Sample Formulation K2S1R1
Sample K1S2R1 Sample Flowchart of Boranan instant sauce production Garlic Curly red
chili Cayenne pepper Galangal Red onion Candlenut Lime leaves Leeks Cumin Coriander
seed Kaemferia galanga

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